

Sunday Lunch



Starters

Homemade carrot and coriander soup served with warm bread (v) **£6**

Dry rubbed pulled pork with mint yoghurt, mixed salads and flatbread **£6**

Chickpea and sultana falafel with baba ganoush and broad bean, lemon, radish and mint salad (vg) **£6**

Smoked salmon and crème fraiche rilette served with cucumber salsa and granary toast **£6**

Chargrilled lamb koftas served with giant cous-cous and carrot and coriander chutney **£6**

Courgette and parmesan tartlet, rocket and parmesan salad and balsamic dressing **£6**

Mains

Fish and chips, minted mushy pea puree and homemade tartare sauce **£13**

Fritto misto of king prawns, squid and haddock served with saffron potatoes, garlic aioli dip and Mediterranean vegetable and baby gem salad **£14**

Piri piri chicken breast served with flatbread, mixed salads, carrot and coriander chutney and sweet chilli vegetables **£12**

Pulled lamb shoulder in a BBQ house rub served with mixed salads, flatbread, olives, a yoghurt and mint dressing and crumbled feta cheese **£12**

Warm Mediterranean salad of Halloumi, giant cous cous, fire roasted peppers, hummus, baby gem lettuce and toasted pine nuts, with lemon, garlic and cumin oil (v) **£12**

The following main courses are all served with a trio of fresh vegetables

“Royal Oak sharing platter for 2” roast beef, slow roasted pulled shoulder of lamb and roast pork belly served with all the trimmings **£15 per person**

Roast topside of beef served with roast potatoes, Yorkshire pudding and gravy **£14**

Slow cooked pulled shoulder of lamb with roast potatoes, Yorkshire pudding and gravy **£14**

Slow roasted pork belly with sage and onion stuffing, roast potatoes, Yorkshire pudding and gravy **£14**

Lentil, leek, chestnut and cranberry wellington with sage and onion stuffing, roast potatoes, Yorkshire pudding and vegetarian gravy (v) **£12**

Chicken breast pan roasted with garlic, lemon and thyme, roast potatoes, sage and onion stuffing, Yorkshire pudding and gravy **£14**

Desserts

Warm chocolate brownie served with chocolate sauce and vanilla ice cream (v) **£6**

Cheese Slate – Chefs selection of cheese served with biscuits, grapes, celery and chutney **£7**

Lemon meringue parfait, berry coulis and crushed meringue (v) **£6**

Crème brûlée served with basil shortbread **£6**

Choice of 3 scoops of ice cream (Strawberry; Vanilla; Nutella) or sorbet (Lemon; Raspberry) (v) **£4**