



Christmas Eve Evening

STARTERS

Homemade sweet potato, carrot and ginger soup served with warm bread (v) £5.50

Potted salmon and shrimp, lemon and dill mayonnaise, mixed leaves and toasted granary bread £6.75

Game bird terrine, char-grilled pear, beetroot and orange chutney and ciabatta croutons £6.95

Wild mushroom and puff pastry roulade, squash velouté, toasted pumpkin seeds and truffle oil (v) £6.50

Smoked haddock and quail egg Cullen skink, with crispy leeks and crusty bread £6.75

MAINS

Pie of the day served with triple cooked chips or mashed potato and roasted vegetables £11.50

Pan roasted chicken breast in a lemon & thyme marinade, dauphinoise potatoes, charred leek, bacon crisp and a chicken & white wine jus £13.50

Lentil, leek and chestnut wellington, served with roast potatoes, caramelised red cabbage, Brussels sprouts and a vegetarian red wine jus (v) £12.00

Slow cooked lamb shank cooked and served in a rich red wine & vegetable sauce with rosemary & garlic mashed potato £14.00

Fish and chips – Fresh haddock fillet cooked in our own beer batter with triple cooked chips, minted mushy pea pure, homemade tartare sauce and muslin wrapped lemon £12.50

The Royal Oak fish pie – Salmon, king prawns, scallops and haddock in a smoky béchamel sauce flavoured with mustard and dill, topped with Cheddar mash and served with tempura green bean beignets £13.00

Homemade 8oz beef burger, bacon jam, crispy onions, mature Cheddar, baby gem lettuce and beef tomato in a toasted brioche bun, served with beer battered onion rings, house slaw, and a choice of triple cooked chips or skinny fries £12.00

STEAKS

Served with beer battered onion rings, grilled field mushroom, roasted tomato and triple cooked chips or skinny fries. A choice of 'Cracked black pepper, Brandy and cream sauce' or 'Blue cheese glaze'

10oz Sirloin steak (dry aged for 28 days) £22.00

10 oz Rib eye steak (dry aged for 28 days) £22.00

SIDES £2.95

Caramelised red cabbage - Roasted root vegetables - Buttered Brussels sprouts and kale with chestnut crumble - Skinny fries - Triple cooked chips - Onion rings - Side salad - Buttered mash

DESSERTS

Warm Christmas pudding *with Martel brandy sauce, spiced tuile and macerated redcurrants* £6.25

Vanilla crème brulee, *pecan nut and berry crunch, with homemade shortbread* £6.25

Panettone and croissant bread and butter pudding *with Crème Anglaise* £6.25

Warm chocolate sponge pudding, *with chocolate & cointreau sauce and vanilla ice cream* £6.25

Cheese slate – *Cave aged Cheddar, Colston Bassett Stilton, Slak ma girdle soft cheese* £7.50