



Late Summer Menu

Nibbles

Warm homemade bread and dips £3.75 (VG GFA)

Mixed olives £3.50 (VG GFA)

Starters

Homemade soup of the day with warm bread (V GFA)

£5.95

Pulled ham hock Waldorf salad with lettuce, apple, celery, grapes and walnuts (GFA)

£6.25

Salmon and beetroot terrine with mustard crème fraiche, cucumber ribbons and granary toast (GFA)

£6.50

Char-grilled chicken yakitori skewers with katsu curry dip and carrot pickle

£7.00

Mushroom and butternut squash yakitori skewer with katsu curry dip and carrot pickle (VG)

Starter £6.00 Main course with skinny fries £12.95

Mains

Fish of the day

£M/P

Roasted saddle of lamb (pink) stuffed with haggis, served with dauphinoise potatoes, charred broccoli and a shallot, rosemary, and red wine sauce

£20.00

Slow cooked belly of pork served with a garlic and thyme fondant potato, caramelised red cabbage and a spiced apple and balsamic jus (GFA)

£15.95

Creamy chicken, mushroom and tarragon topped with a puff pastry lid served with mashed potato and seasonal greens

£13.25

Moroccan vegetable tagine, falafel and an almond & coriander cous cous (VG GFA)

£12.95

Fish & chips – fresh haddock fillet cooked in our own beer batter, hand cut chips, minted mushy pea puree and homemade tartar sauce (GFA)

£13.50

Royal Oak Burger - Char-grilled beef burger, crispy bacon, mature cheddar, burger relish and baby gem lettuce in a toasted brioche bun. Served with onion rings, red cabbage slaw and a choice of hand cut chips or skinny fries (GFA)

£13.50

10oz gammon steak, hand cut chips, fried egg and peas, with a pineapple & chilli jam (GFA)

£13.25

Holmes butcher 10oz sirloin steak, beer battered onion rings, grilled field mushroom & roasted tomato, choice of hand cut chips or skinny fries, served plain or with a choice of red wine & Stilton sauce or peppercorn sauce (GFA)

£25.00

(GFA) Gluten Free Adaptable (VGA) Vegan Adaptable (V) Vegetariran (VG) Vegan

Sides

Skinny fries £3.50 Hand cut chips £3.50 Onion rings £3.50

Side Salad £3.50 Mashed potato £3.50

(All GFA)

All prices include VAT at the current rate. Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering.

Lunchtime Sandwich

Served Tuesday – Saturday between 12.00pm and 2.00pm

Sandwiches are served with a choice of hand cut chips, skinny fries or cup of soup

Fish – Beer battered haddock fillet, minted pea puree and tartare sauce in a brioche bun (GFA)
£9.00

Roast belly of pork, apple jam and sage and onion stuffing in a toasted brioche bun (GFA)
£9.00

Char-grilled flat mushroom with Stilton and red onion jam in toasted ciabatta (V GFA)
£8.50

Bacon and Brie with cranberry sauce in toatsed ciabatta (GFA)
£9.00

Char-grilled sirloin steak, Stilton cheese, red onion jam and baby gem lettuce in toasted ciabatta (GFA)
£9.50

Desserts

Blackberry panna cotta with lemon biscotti (GFA)
£6.00

Chocolate brownie, chocolate sauce, vanilla ice cream (V GFA)
£6.50

Forest of the fruits Eton Mess (V GFA)
£6.00

Pear and almond Bakewell tart, spiced Chantilly cream and gingerbread (V)
£6.50

Selection of Rossa ice creams and sorbets (V) (GFA)
2 scoops £3.00 – 3 scoops £4.50

Cheese & Biscuit slate – Served with celery, grapes & red onion jam (GFA)
£8.00

Port
Cockburns Ruby Port £2.80 – Grahams LBV Port £4.25 – Grahams 10 Year Old Tawny Port £6.00 – Dows 2003 Vintage Port £11.50

Why not finish your meal with an elegantly balanced dessert wine from renowned producer M.Chapoutier.

Great with chocolate desserts!

£4.95 - 50ml glass or £26.00 - 375ml bottle

After Dinner Drinks

Brandy

Hennessy XO	£11.00
Janneau VSOP Armagnac	£4.00
Remy Martin 1738 Accord Cognac	£5.45
Remy Martin VSOP	£4.20
Martell VS	£3.20
Calvados	£5.45

Whisky

Hibiki Suntory Japenese Whisky	£7.25
Benromach Speyside Single Malt	£5.50
Dalwhinnie 15 Year Single Malt	£4.00
Chivas Regal 12 Year	£3.50
Glenmorangie 10 year	£3.70
Ballentines Blended	£2.95
Bushmills Irish Whiskey	£3.45
Jamesons Irish Whiskey	£2.80
Brimstone Texas oak smoked	£8.00
Haig Club	£3.20

Liqueurs

Drambuie	£3.40
Tia Maria	£3.40
Cointreau	£3.50
Amaretto	£3.50
Baileys	£3.70
Gran Marnier	£3.70
Sambuca	£3.20

Coffees

Americano	£2.25
Tea	£2.00
Cappuccino	£2.90
Latte	£2.90
Espresso	£2.00
Hot Chocolate	£2.90
Liqueur Coffee from	£5.50

Suppliers

We use quality local suppliers

Meat - A Holmes (Coalville, Leicestershire)
Suppliers of meat and poultry from the following farms:
Beef and Lamb - Coppice Farm, Swadlincote, Derbyshire
Poultry – Ivy House Farm, Scropton, Derbyshire
Pork – Bleakhouse Farm, Burntwood, Staffordshire

Game - Prestop Park Farm
Burton Road, Ashby-De-La-Zouch, Leicestershire

Fish - Nottingham Seafoods
We use fish and shellfish that are sustainable
and with full traceability

Fruit and Vegetables - Zest Food Service (Derby)
Delivered fresh daily local producers.
We like to use local sources where possible

Bread - Made on site or Zest Food Service

Cheese - Selected cheeses from England and Europe

Ice Cream - Rossa Ice Cream (Leicestershire)

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