



New Years Day Lunch Menu

STARTERS

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

Twice baked Stilton soufflé, caramelised fig, fig puree and chestnut crumble (v) £6.50

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

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

Fried halloumi cheese, bulgur wheat and pomegranate salad, char-grilled vegetables, toasted almonds and yoghurt tahini dressing (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 puree, 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

SANDWICH & SIDE

All served with a choice of hand cut chips, skinny fries or a small soup of the day

Slow cooked belly of pork with homemade apple jam, sage and onion stuffing in a white bag £8.50

Beer battered haddock fillet with minted pea puree and tartare sauce in a white bag £8.50

Steak sandwich – Grilled Sirloin steak (pink or well done) with Stilton cheese, watercress, tomato and red onion in toasted ciabatta £9.50

Chicken BLT – Char grilled chicken breast, crispy bacon, lettuce, tomato and mayonnaise in toasted ciabatta £8.50

Grilled halloumi, roasted Mediterranean vegetables and tzatziki in toasted ciabatta (v) £8.50

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

Blackberry cheesecake, berry compote and apple sorbet £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