

September Eat Out Menu

Available Monday and Tuesday at lunch and dinner during September

Starters

Warm homemade bread and dips with mixed olives (V VGA GFA)

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

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

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

Main Courses

Royal Oak Burger – Char-grilled beef burger topped with crispy bacon & cheddar cheese, burger relish, baby gem lettuce. Served in a toasted brioche bun with onion rings, red cabbage slaw and skinny fries (GFA)

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

10oz gammon steak, hand cut chips, fried egg and peas, with a pineapple & chilli jam (GFA)
Fish and chips – fresh haddock cooked in a beer batter, hand cut chips, minted pea puree and homemade
tartar sauce (GFA)

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

Sides

Skinny fries £3.50 (GFA) Hand cut chips £3.50 (GFA)
Onion rings £3.50 Rocket, Parmesan and herb oil (GFA) £3.50

Desserts

Blackberry panna cotta with lemon biscotti (GFA)
Forest fruits Eton Mess (GFA)
Warm chocolate brownie, chocolate sauce and vanilla ice cream (GFA)
Or coffee and chocolate nibbles (GFA)

£12.50 per person

(GFA) – Gluten free adaptable (V) – Vegetarian (VGA) – Vegan adaptable