



Sunday Lunch Menu

Starters

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

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

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

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

Mains

Fish of the day

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

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)

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

Roasts

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

“Royal Oak sharing platter for 2” roast beef, slow cooked pulled lamb shoulder and roast pork belly served with all the trimmings (GFA) £2 supplement

Roast topside of beef served with roast potatoes, Yorkshire pudding and gravy (GFA)

Slow cooked pulled lamb shoulder with roast potatoes, Yorkshire pudding and gravy (GFA)

Slow roasted pork belly with sage and onion stuffing, roast potatoes, Yorkshire pudding and gravy (GFA)

Lentil, sultana and chestnut wellington with sage and onion stuffing, roast potatoes, Yorkshire pudding and vegetarian gravy (V)

2 Courses £19.50 3 Courses £25

(V) Vegetarian

(VGA) Vegan Adaptable

(GFA) Gluten Free Adaptable

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.

Desserts

Pear and almond Bakewell tart, spiced chantilly cream and gingerbread (V)

Chocolate brownie, chocolate sauce, vanilla ice cream (GFA)

Fruits of the forest Eton Mess (GFA)

Apple and toffee crumble with custard (V)

Selection of Rossa ice creams and sorbets (V) (GFA)

Cheese & Biscuit slate – Served with celery, grapes & red onion jam (GFA)
£1.50 supplement

2 Courses £19.50 3 Courses £25

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

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 Japanese 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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