



Winter Set Menu

Served Monday to Saturday 12.00–14.30 & 17.30–18.15
We kindly ask for evening tables to be vacated after 1.5 hours

Starters

Winter root vegetable and thyme soup, warm bread (V, GFA)

Honey roast ham hock terrine, sweet pickled vegetables, piccalilli dressing, ciabatta bread (GFA)

Smoked mackerel pâté, cream cheese and chives, cucumber ribbons, homemade blinis (GFA)

Trio of roasted beetroots, burnt orange segments, horseradish mousse, toasted seeds and nuts, orange and beetroot dressing (V, VGA, GFA)

Mains

Roast belly of pork, roast potatoes, pigs in blankets, sautéed Brussel sprouts, apple jam, gravy (GFA)

Roast chicken breast, boulangère potatoes, root vegetable broth (GFA)

Chargrilled 8oz venison burger topped with red onion and juniper jam, baby gem lettuce and Stilton in a toasted brioche bun. Served with skinny fries and red cabbage slaw (GFA)

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

Vegetarian fruit, nut and lentil sausage roll, homemade baked beans, scorched vine tomatoes and hand cut chips seasoned with rosemary, sea salt and black pepper (V)

Sides

Skinny fries – Hand cut chips – Buttered mash – Side salad - Honey roasted root vegetables – Seasonal greens

£3.50 each

Desserts

Please ask for gluten free options

Warm sticky toffee pudding with toffee sauce, vanilla ice cream and brandy snap shards

Lemon & lime cheesecake, ginger & apple puree

Warm chocolate brownie, chocolate sauce, vanilla ice cream

2 Courses £15.50 3 Courses £20.00

(V) – Vegetarian (VGA) Vegan Adaptable (GFA) – Gluten Free Adaptable

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.



Winter Sunday Lunch Menu

Served 12.00–16.00

Nibbles

Chorizo cooked in honey and red wine £3.75

Homemade bread and balsamic dip (GFA, VGA) £3.75

Mixed olives – Noccellara green and mixed black olives (GFA, VGA) £3.50

Starters

Winter root vegetable and thyme soup with warm bread (V, GFA) £5.75

Honey roast ham hock terrine, sweet pickled vegetables, piccalilli dressing, caramelised onion bread (GFA) £7.25

Smoked mackerel pâté, cream cheese and chives, cucumber ribbons, homemade blinis (GFA) £6.95

Trio of roasted beetroots, burnt orange segments, horseradish mousse, toasted seeds and nuts, orange and beetroot dressing (V, VGA, GFA) £6.75

Mains

Fish of the day £MP

Chargrilled 8oz venison burger topped with red onion and juniper jam, baby gem lettuce and stilton in a toasted brioche bun. Served with onion rings, red cabbage slaw and a choice of hand cut chips or skinny fries (GFA) £13.25

Wild mushroom arancini, sautéed sprouts and chestnuts, Jerusalem artichoke puree and confit leeks (V, VGA, GFA) £13.25

Fish & chips – Fresh haddock fillet cooked in our own beer batter, hand cut chips, minted mushy pea puree and homemade tartare sauce (GFA) £13.50

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) £16 per person

Roast topside of beef served with roast potatoes, Yorkshire pudding and gravy (GFA) £14

Slow cooked pulled lamb shoulder with roast potatoes, Yorkshire pudding and gravy (GFA) £14

Slow roasted pork belly with sage and onion stuffing, roast potatoes, Yorkshire pudding and gravy (GFA) £14

Lentil, sultana and chestnut wellington with sage and onion stuffing, roast potatoes,

Yorkshire pudding and vegetarian gravy (V) £13

Pan roasted garlic & thyme chicken breast, roast potatoes, sage and onion stuffing, Yorkshire pudding and gravy (GFA) £14

Desserts

Please ask for gluten free options

Warm sticky toffee pudding with toffee sauce, vanilla ice cream and brandy snap shards £6.50

Lemon & lime cheesecake, ginger & apple puree £6.50

Warm chocolate brownie, chocolate sauce, vanilla ice cream £6.50

Apple & caramel crumble with crème Anglaise £6.50

Cheese slate – Cheddar, Stilton & Brie with biscuits, celery, red onion jam, grapes £8.00

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