



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

Homemade soup of the day 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, kale 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

(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.