

# Late Winter Sunday Lunch Menu

Served 12.00–16.00

## Starters

Homemade soup of the day served with warm bread (V) (GFA) **£5.5**

Salmon and haddock fishcakes with oriental slaw and coriander chimichurri **£6.5**

Ham hock terrine with balsamic baby onions, pineapple chutney, fresh rocket and crusty bread (GFA) **£6.25**

Mini baked camembert with garlic and rosemary crumb, red onion jam, pumpkin seed granola and toasted ciabatta (V) (GFA) **£7**

Wild mushroom risotto with chive mascarpone and crispy leeks (V) (GFA) **£6**

## Mains

Fish of the day **£MP**

Lamb and mint burger, feta cheese, tzatziki, lettuce and tomato in a brioche bun served with onion rings, house slaw and hand cut chips (GFA) **£12.5**

Fish and chips – Fresh fish cooked in our own beer batter with triple cooked chips, minted pea puree and homemade tartare sauce (GFA) **£12.5**

Mexican bean chilli served in a crisp tortilla shell, with mature cheddar cheese, mixed salad, guacamole and sour cream (V) (GFA) **£12**

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

**“Royal Oak sharing platter for 2”** roast beef, slow cooked 14oz lamb shank 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 14oz lamb shank with roast potatoes, Yorkshire pudding and gravy (GFA) **£16**

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) **£12**

Pan roasted garlic & thyme chicken breast, roast potatoes, sage and onion stuffing, Yorkshire pudding and gravy (GFA) **£13.5**

## Desserts

Warm chocolate brownie served with chocolate sauce and vanilla ice cream (V) (GFA) **£6**

Cheesecake of the day **£6**

Chocolate, strawberry and vanilla ice cream sundae with brownie bits, mini marshmallows, cream and chocolate sauce **£6**

Warm bread and butter pudding with spiced fruits and crème anglaise **£6**

Cheese Slate – Chefs selection of cheese served with biscuits, grapes, celery and chutney (GFA) **£7**

(V) – Vegetarian

(GFA) – Gluten Free Adaptable