



Spring Sunday Lunch Menu

Served 12.00–16.00

Starters

Homemade soup of the day served with warm bread (V) (GFA) £5.50

Chicken Caesar: Chargrilled chicken breast, crispy bacon, baby gem, parmesan shavings and Caesar dressing (GFA) £6.50

Classic prawn cocktail with Marie Rose dressing, iceberg lettuce, cucumber and brown bread (GFA) £6.50

Portobello mushroom, hazelnut and garlic Kiev, spring onion and herb bulgur wheat and watercress pesto (VG) £6.50

Pressed BBQ shin of beef, pork cracker, carrot and ginger pickle, crispy parsley (GFA) £8.00

Mains

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) £13.25

Fish and chips – Fresh fish cooked in our own beer batter with triple cooked chips, minted pea puree and homemade tartare sauce (GFA) £12.50

Baked aubergine and courgette parmigiana, heritage tomato and rocket salad, olive and sun blushed tomato dressing, garlic ciabatta topped with mozzarella (V) (GFA) £13.00

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) £16.00 per person

Roast topside of beef served with roast potatoes, Yorkshire pudding and gravy (GFA) £14.00

Slow cooked 14oz lamb shank with roast potatoes, Yorkshire pudding and gravy (GFA) £16.00

Slow roasted pork belly with sage and onion stuffing, roast potatoes, Yorkshire pudding and gravy (GFA) £14.00

Lentil, sultana and chestnut wellington with sage and onion stuffing, roast potatoes, Yorkshire pudding and vegetarian gravy (V) £13.00

Pan roasted garlic & thyme chicken breast, roast potatoes, sage and onion stuffing, Yorkshire pudding and gravy (GFA) £14.00

Desserts

Warm chocolate brownie served with chocolate sauce and vanilla ice cream (V) (GFA) £6.00

Chocolate and peanut butter cheesecake, oatmeal granola, candied peanuts and macarons £6.50

Chocolate, strawberry and vanilla ice cream sundae with brownie bits, mini marshmallows, cream and chocolate sauce £5.75

Honey panna cotta, rosemary genoise, honeycomb and crystallised rosemary (GFA) £6.50

Cheese Slate – Chefs selection of cheese served with biscuits, grapes, celery and chutney (GFA) £8.00

(V) – Vegetarian (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.