



Late Winter Sunday Lunch Menu

Served 12.00–16.00

Starters

- Homemade soup of the day served with warm bread (V) (GFA) £5.50
- Salmon and haddock fishcakes with oriental slaw and coriander chimichurri £6.50
- 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) £7.00
- Wild mushroom risotto with chive mascarpone and crispy leeks (V) (GFA) £6.00

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) £12.50
- Fish and chips – Fresh fish cooked in our own beer batter, triple cooked chips, minted pea puree and homemade tartare sauce (GFA) £12.50
- Mexican bean chilli served in a crisp tortilla shell, with mature cheddar cheese, mixed salad, guacamole and sour cream (V) (GFA) £12.00

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) £12.00
- Pan roasted garlic & thyme chicken breast, roast potatoes, sage and onion stuffing, Yorkshire pudding and gravy (GFA) £13.50

Desserts

- Warm chocolate brownie served with chocolate sauce and vanilla ice cream (V) (GFA) £6.00
- Cheesecake of the day £6.00
- Chocolate, strawberry and vanilla ice cream sundae with brownie bits, mini marshmallows, cream and chocolate sauce £6.00
- Warm bread and butter pudding with spiced fruits and crème anglaise £6.00
- Cheese Slate – Chefs selection of cheese served with biscuits, grapes, celery and chutney (GFA) £7.00

(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.