



Sunday Lunch Menu

Starters

Goats cheese, fig and caramelised red onion tart (V)

Fresh calamari with aioli (GFA)

Crab cakes with Thai slaw and sweet chili dipping sauce

Tapas platter – Serrano ham, Manchego cheese, chorizo in honey and red wine, sun-blushed tomatoes, olives, ciabatta, herb oil (GFA)

Mains

Fish of the day

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

Royal Oak Burger - Char-grilled beef burger, crispy bacon, mature cheddar, burger relish and baby gem lettuce in a toasted brioche bun. Served with onion rings, red cabbage slaw and a choice of hand cut chips or skinny fries (GFA)

Vegan burger – Spiced lentil and vegetable burger with avocado, baby gem lettuce, red onion jam in a toasted brioche bun. Served with onion rings, red cabbage slaw and a choice of hand cut chips or skinny fries (GFA)

Chicken Caesar Salad – Grilled chicken(chilled), smoked bacon, egg, ciabatta croutons, anchovy fillets, Parmesan shavings, cos lettuce with Caesar dressing (GFA)

Roasts

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) £2 supplement

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

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

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

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

2 Courses £20

3 Courses £25

(V) Vegetarian

(VGA) Vegan Adaptable

(GFA) Gluten Free Adaptable

All prices include VAT at the current rate. 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.

Desserts

Salted caramel cheesecake, popcorn & pretzels

Rocky road chocolate brownie, chocolate sauce, vanilla ice cream Lemon

posset, raspberry coulis, tuile biscuit (GFA)

Sticky toffee pudding with toffee sauce and vanilla ice cream

Selection of Rossa ice creams and sorbets (V) (GFA)

Cheese & Biscuit slate – Served with celery, grapes & red onion jam (GFA)
£1.50 supplement

2 Courses £20 3 Courses £25

Port

Cockburns Ruby Port £2.80 – Grahams LBV Port £4.25 – Grahams 10 Year Old Tawny Port

£6.00 – Dows 2003 Vintage Port £11.50

After Dinner Drinks

Brandy

Hennessy XO	£11.00
Janneau VSOP Armagnac	£4.00
Remy Martin 1738 Accord Cognac	£5.45
Remy Martin VSOP	£4.20
Martell VS	£3.20
Calvados	£5.45

Whisky

Hibiki Suntory Japenese Whisky	£7.25
Benromach Speyside Single Malt	£5.50
Dalwhinnie 15 Year Single Malt	£4.00
Chivas Regal 12 Year	£3.50
Glenmorangie 10 year	£3.70
Ballentines Blended	£2.95
Bushmills Irish Whiskey	£3.45
Jamesons Irish Whiskey	£2.80
Brimstone Texas oak smoked	£8.00
Haig Club	£3.20

Liqueurs

Drambuie	£3.40
Tia Maria	£3.40
Cointreau	£3.50
Amaretto	£3.50
Baileys	£3.70
Gran Marnier	£3.70
Sambuca	£3.20

Coffees

Americano	£2.25
Tea	£2.00
Cappuccino	£2.90
Latte	£2.90
Espresso	£2.00
Hot Chocolate	£2.90
Liqueur Coffee from	£5.50

Suppliers

We use quality local suppliers

Meat - A Holmes (Coalville, Leicestershire)
Suppliers of meat and poultry from the following farms:
Beef and Lamb - Coppice Farm, Swadlincote, Derbyshire
Poultry – Ivy House Farm, Scropton, Derbyshire
Pork – Bleakhouse Farm, Burntwood, Staffordshire

Game - Prestop Park Farm
Burton Road, Ashby-De-La-Zouch, Leicestershire

Fish - Nottingham Seafoods
We use fish and shellfish that are sustainable
and with full traceability

Fruit and Vegetables - Zest Food Service (Derby)
Delivered fresh daily local producers.
We like to use local sources where possible

Bread - Made on site or Zest Food Service

Cheese - Selected cheeses from England and Europe

Ice Cream - Rossa Ice Cream (Leicestershire)

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