



Autumn Set Menu

Starters

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

Sticky honey, garlic and ginger pork belly, oriental salad, toasted sesame and spring onion (GFA)

Cod arancini with marinara sauce and crispy capers

Main Courses

Steak and kidney puff pastry pie, mashed potato, greens, gravy

Royal Oak Burger – Char-grilled beef burger topped with crispy bacon & cheddar cheese, burger relish, baby gem lettuce. Served in a toasted brioche bun with onion rings, red cabbage slaw and skinny fries (GFA)

Peri peri chicken skewer, giant flatbread, house salad, hummus, and fries (GFA)

Peri peri Mediterranean vegetable and chestnut mushroom skewer, giant flatbread, house salad, hummus, and fries (VG GFA)

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

Sides

Skinny fries £3.50 Hand cut chips £3.50 Onion rings £3.50 Mash potato £3.50 Side salad £3.50
(All GFA)

Desserts

Banoffee cheesecake with torched banana and chocolate soil (V)

Fruits of the forest Eton Mess (GFA V)

Warm chocolate brownie, chocolate sauce, vanilla ice cream (V)

2 Courses £13 3 Courses £16

(GFA) – Gluten free adaptable (V) – Vegetarian (VG) – Vegan (VGA) – Vegan adaptable