



## Sunday Menu

**2 Courses £20.00**

**3 Courses £25.50**

### Starters

Soup of the day with crusty bread (GFA V VG)

Salmon and prawn fishcakes, citrus marinated avocado, Marie Rose sauce

Moroccan spiced sweet potato falafel, giant Israeli cous cous, Romesco sauce (VG)

Chicken liver parfait, toasted ciabatta, red onion jam (GFA)

### Mains

Fish of the day

Fish and chips – Fresh battered haddock, hand cut chips, pea puree, lemon wedge and tartar sauce (GFA)

Plant based burger - A lightly spiced mix of broad beans, peas and spinach in breadcrumb, lettuce, tomato, siracha mayonnaise in seeded brioche bun, served with fries and coleslaw (VG GFA VGA)

#### **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 per person

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)

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



## **Desserts**

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

Sunday Sundae – Vanilla and chocolate ice cream, brownie chunks, whipped cream, marshmallows and Biscoff sauce

Vanilla panna cotta, macerated strawberries, honeycomb (GFA)

Biscoff cheesecake (V)

Selection of Rossa ice creams and sorbets

Cheese & biscuits slate – Served with celery, grapes & red onion jam (GFA)

£1.50

**Please make us aware of any dietary requirements or allergies prior to ordering**

**GFA – Gluten free adaptable    V – Vegetarian    VG – Vegan    VGA – Vegan adaptable**