



## Sunday Menu

(Served Sunday 12:00-17:00 only)

### Starters

Soup of the day served with warm bread (GFA VGA)

Roasted butternut squash, goats cheese mousse, macerated sultanas, walnuts, charred shallot, beetroot purée, ciabatta crostinis (V VGA GFA)

Flambéed chicken liver and bacon salad, frisée lettuce, cherry tomatoes, chives, toasted sourdough, pan jus (GFA)

Crispy salt and pepper squid with garlic, chilli, spring onion, and a lime and chilli dip (GFA)

### Mains

Tarragon and dill crusted tornedo of salmon, horseradish pomme puree, peas and pancetta, watercress butter sauce (GFA)

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 (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) £2.50 supplement 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)

Vegan nut roast with roast potatoes and vegan gravy (VG) (GFA)

Pan roasted chicken Supreme, sage and onion stuffing, roast potatoes, Yorkshire and gravy (GFA)

### Desserts

Warm treacle sponge with custard

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

Warm sticky toffee pudding, toffee sauce and vanilla ice cream (V)

Selection of Rossa ice creams and sorbets – 2 scoops (V GFA)

Cheese & biscuits slate – Served with celery and red onion jam (GFA) £1.50 supplement

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

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

All prices include VAT at the current rate. Some of our fish may contain small bones. All our food is prepared in a kitchen that contains nuts, gluten and other allergens. Our menu descriptions do not include all ingredients. Please inform a member of staff if you have an allergy before ordering.

**2 Courses £21.50**

**3 Courses £28.00**