



THE ROYAL OAK

DINING PUB | BEDROOMS | FUNCTION ROOM

BOXING DAY LUNCH

STARTERS

Smoked salmon & dill mousse crostini, pickled cucumber, horseradish crème fraiche (GFA)

Chicken liver parfait, clementine & port chutney, toast (GFA)

Roasted butternut squash & sage soup, chilli oil, toasted ciabatta (GFA V VGA)

Wild mushroom, truffle & thyme risotto, crispy garlic (GFA V VGA)

MAINS

Fish & chips: Fresh beer battered haddock, chunky chips, pea puree, tartare sauce (GFA)

Butternut squash wellington, mushroom duxelle, roasted new potatoes, red cabbage, thyme infused white wine cream sauce (V VGA)

Pan seared hake, parmesan cream foam, saffron parmentier potatoes, charred leeks (GFA)

9oz Sirloin steak served with roasted vine tomatoes, mushroom duxelle, Koffmann and peppercorn sauce (GFA)
£5 Supplement

ROASTS

The following main courses are served with Yorkshire pudding, roast potatoes, roasted carrots, cauliflower cheese, seasonal greens, braised red cabbage & gravy.

Roast topside of beef (GFA)

Bacon wrapped turkey roulade, bread sauce, sage & onion stuffing, pigs in blankets (GFA)

Slow roasted pork belly with Lincolnshire sausage stuffing and apple sauce (GFA)

Lentil nut roast (GFA V VGA)

DESSERTS

Sticky toffee pudding with custard

Dark chocolate torte, raspberry sorbet, mint syrup, almond brittle (V GFA)

Caramalised white chocolate & apple mille-feuille, passionfruit textures (V)

Cheese & biscuits - Wensleydale with cranberries, Colston Bassett blue, Godminster cheddar, crackers, grapes, celery & red onion jam (GFA) *£2 supplement*

3 scoops of Rossa ice cream & sorbet (GFA, V, VGA) £6.00

2 Courses - £32

3 Courses - £38

GFA – Gluten Free Adaptable | V – Vegetarian | VG - Vegan | VGA – Vegan Adaptable