



THE ROYAL OAK

DINING PUB | BEDROOMS | FUNCTION ROOM

MENU

NIBBLES AND SHARING

Kitchen breads, rapeseed oil, balsamic reduction, butter (V VGA) £4.00

Chorizo slow cooked in a red wine glaze (GFA) £5.50

Olives - Nocellara & Kalamata (VG GFA) £4.50

Baked camembert studded with honey & Cointreau soaked cranberries & rosemary, toasted breads (V GFA) £15.00

STARTERS

Smoked salmon & dill mousse crostini, pickled cucumber, horseradish crème fraiche (GFA) £9.25

Chicken liver parfait, clementine & port chutney, toast (GFA) £8.95

Homemade soup of the day, toasted ciabatta (GFA V VGA) £6.95

Pigeon breast, torched chicory, caramelised shallot, hazelnut and watercress pesto (GFA) £9.25

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

Starter £8.50

Main £16.75

MAINS

Chicken supreme, celeriac dauphinoise, honey roasted parsnip textures, red wine chicken jus (GFA) £18.25

Butternut squash wellington, mushroom duxelles, roasted new potatoes, red cabbage, thyme infused white wine cream sauce (V VGA) £16.75

Pan seared hake, parmesan cream foam, saffron parmentier potatoes, charred leeks (GFA) £18.95

Blade of beef, fondant potato, pumpkin puree, kale, red wine & sage split jus (GFA) £18.75

9oz sirloin steak, roasted on vine cherry tomatoes, field mushroom, balsamic baby onions, skinny fries, peppercorn sauce (GFA) £29.00

Homemade pie of the day, mashed potato or hand cut chips, honey roasted carrot, kale & gravy £16.95

Fish and chips – Fresh beer battered haddock, hand cut chips, mushy peas, tartare sauce (GFA) £16.95

Venison & pork burger, Stilton cheese, tomato, gem lettuce, pickled red onion with blackberries & mayo in a brioche bun. Served with Koffmann fries and house slaw (GFA) £16.50

WIFI Network - TheRoyalOak Password - royaloak

SIDES

Hand Cut Chips | Koffmann Fries | Roasted Carrot & Kale | Braised Red Cabbage

£4.50

SANDWICHES

Available Monday to Saturday lunchtimes | Served with a mini soup and Koffmann fries

Beer battered fish sandwich, tartare sauce and gem lettuce in white bread (GFA) £11.00

Bacon, brie & cranberry sauce in toasted ciabatta (V GFA) £11.00

Wild mushroom, brie & cranberry sauce in toasted ciabatta (GFA) £10.50

DESSERTS

Pear and honeycomb tart, salted caramel, yoghurt gel, crème fraiche sorbet (V) £7.50

Dark chocolate torte, raspberry sorbet, mint syrup, almond brittle (V GFA) £8.00

Caramalised white chocolate & apple mille-feuille, passionfruit textures (V) £7.50

Brioche & apricot bread & butter pudding served with custard (V) £7.50

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

Cheese Plate – Tunworth soft, Colston Bassett Stilton & Godminster Cheddar. Biscuits, red onion chutney, celery, grapes (V GFA) £11.00

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

Please make us aware of all dietary requirements and allergies before ordering

WINTER BLUES SET MENU

Monday - Friday Lunch & Monday - Thursday Evening

2 Courses - £18.50 | 3 Courses - £24.00

Starters

Homemade soup with warm bread (GFA VG)

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

Smoked mackerel mousse, ciabatta, pickled cucumber (GFA)

Mains

Homemade pie of the day with mash or hand cut chips, honey roasted carrot & kale, red wine gravy

Beer battered fish goujons, fries, mushy peas, tartare sauce (GFA)

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

Desserts

Warm Bakewell tart & vanilla ice cream (V)

Brioche & apricot bread & butter pudding served with custard (V)