

MENU

NIBBLES AND SHARING

Kitchen breads, rapeseed oil, balsamic reduction, chefs compound butter (V VGA) £5.75

Chorizo slow cooked in a red wine glaze (GFA) £5.75

Olives - Nocellara & Kalamata (VG GFA) £6.25

Whipped feta, watermelon, pickled red onion, ciabatta (V GFA) £6.25

Nibbles plate - Serrano ham, salchichon salami, chorizo in honey & red wine, olives, sun-blushed tomatoes, oils & balsamic, focaccia bread (GFA) £22.00

STARTERS

Chicken Caesar salad - Chicken breast, baby gem lettuce, crispy Parma ham, croutons, anchovies, parmesan shavings and Caesar dressing (GFA) £9.00

Citrus cured salmon, gin & tonic gel, cucumber, mint (GFA) £9.75

Homemade soup of the day, toasted ciabatta (GFA V VGA) £7.00

Pan seared scallops, charred corn, yuzu gel, crispy pancetta (GFA) £14.50

Ham hock terrine, apricot chutney, pistachio crumb, toasted brioche (GFA) £9.00

Crispy chilli squid, squid ink emulsion, spring onion, pickled chilli £9.75

Wild mushroom & truffle arancini, parmesan crème fraiche (GFA V VGA) £10.00

MAINS

Chicken Caesar salad - Chicken breast, baby gem lettuce, crispy Parma ham, croutons, anchovies, parmesan shavings and Caesar dressing (GFA) £17.50

Chicken supreme, paprika chicken bon bon, roasted new potatoes, caramelised baby onions, hazelnut & basil pesto, hot honey chicken jus (GFA) £19.75

Fresh fish dish of the day (GFA) £M/P

Lamb rump, pomme anna, pea & mint velouté, tenderstem broccoli, lamb jus (GFA) £26.50

Pork belly, red cabbage purée, baby leeks, dauphinoise potato, pork & peach jus (GFA) £19.00

Homemade pie of the day, mashed potato or hand cut chips, spring greens and gravy £18.25

Fish and chips - Fresh beer battered haddock, hand cut chips, mushy peas, tartare sauce (GFA) £18.00

Pulled pork shoulder, smoked in the Big Green Egg, served on flatbread with rocket, apple & fennel remoulade and smoked paprika fries £18.00

Char-grilled halloumi in lemon & garlic, served on flatbread with rocket, apple & fennel remoulade and smoked paprika fries (V) £17.50

Tenderstem broccoli, courgette & lemon pappardelle, pea & basil velouté (GFA V VGA) £17.00

Royal Oak Burger - Two beef patties, smoked cheddar cheese, tomato, gem lettuce, gherkin, crispy onions and burger sauce in a brioche bun. Served with skin on fries and house slaw (GFA) £17.25

9oz Sirloin Steak served with roasted vine on cherry tomatoes, caramelised onion puree, skin on fries and a choice of peppercorn or mushroom fricassee sauce (GFA) £32.00

SIDES

Chunky chips £4.95 (GFA VG) | Skin on fries £4.95 (GFA VG) | Onion rings £4.95 (VG) | Focaccia bread £3.00 (VG)

Rocket, cherry tomato and Parmesan salad with balsamic (GFA) £5.25

Charred tenderstem broccoli with hazelnut & basil pesto (GFA VGA) £5.75

SANDWICHES

Available Monday to Saturday lunchtime

Served with skin on fries and house slaw

Beer battered fish sandwich, tartare sauce and gem lettuce in white bread (GFA) £13.00

Smoked pulled pork shoulder ciabatta, apricot chutney, baby gem (GFA) £13.00

Chicken, baby gem, pickled chilli and hot honey sandwich (GFA) £13.00

Whipped feta, sundried tomato and rocket sandwich (GFA V) £13.00

DESSERTS

Add a glass of Sauternes dessert wine £5.25 - 75ml

Wild flower Eton mess, lemon infused honey, lavender sorbet (GFA V) £8.50

White chocolate mousse, compressed strawberries, strawberry gel, pistachio tuile, pistachio sable £8.50 (GFA)

Lemon tart, mango and chilli compote, tuile (V) £8.50

Chocolate brownie, passionfruit sorbet, caramel crémeux (GFA V) £9.25

3 scoops of Rossa ice cream or sorbet (GFA V VGA) £6.50

Cheese Plate – Selection of cheese & biscuits, quince paste, celery, grapes. *Please ask for today's selection* (V GFA) £11.50

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

Please make us aware of all dietary requirements and allergies when ordering each course

