THE ROYAL OAK

DINING PUB | BEDROOMS | FUNCTION ROOM

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 GF) £6.25

Whole baked camembert, glazed with honey & topped with toasted pumpkin seeds. Served with toasted ciabatta and focaccia breads (GFA V) £17.00

STARTERS

Duck liver parfait, orange & cranberry chutney, dukkah, ciabatta croutes (GFA) £9.50

Treacle cured salmon, charred chicory, watercress, bloody Mary gel (GFA) £9.75

Broccoli & cheddar soup, toasted ciabatta (GFA V VGA) £7.75

Fig & Stilton mousse tarte fine, caramelised walnuts (GFA V) £9.25

Beef shin & red wine tortellini, celeriac veloute, sage £10.50

MAINS

Bacon wrapped turkey roulade, sage & onion stuffing, duck fat roasted potatoes, pigs in blankets, bacon sprouts, red cabbage, honey glazed carrots with turkey gravy (GFA) £21.00

Butternut squash pithivier, roasted new potatoes, creamed cabbage (V VGA) £17.50

Oven roasted cod loin, crushed new potatoes, Parmesan & mussel cream, truffled leeks (GFA) £23.00

Slow roasted pork belly, fennel & apple sausage roll, buttered mash, caramelised onions, pork jus (GFA) £21.00

Homemade pie of the day, mashed potato or hand cut chips, seasonal veg and gravy £18.75

Fish and chips – Fresh beer battered haddock, hand cut chips, mushy peas, tartare sauce (GFA) £18.50

Fresh tagliatelle pasta with roasted beetroot, goats cheese, white wine & thyme cream, crispy garlic & pine nuts (GFA V VGA) £16.75

GRILL

Venison & pork burger, blue cheese, sage mayo & rocket in a brioche bun. Served with skin on fries and house slaw (GFA) £18.00

Steaks

9oz Sirloin £30.00 (GF)

7oz Fillet £35.00 (GF)

Served with roasted vine on tomatoes, field mushroom, balsamic baby onions and skin on fries

Peppercorn sauce (GFA) | Stilton & white wine sauce (GF) £3.25 Each

SIDES

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

Sauteed bacon sprouts (GFA) £5.25 | Maple roasted carrots & parsnips (GF VG) £5.25

SANDWICHES

Available Monday to Saturday lunchtime

Served with skin on fries and mini soup

Beer battered fish sandwich, tartare sauce and gem lettuce in white bread (GFA) £13.50

Toasted ciabatta filled with toasted mushrooms, chestnuts & brie topped with an orange & cranberry chutney (GFA V) £13.50

Bacon, brie & cranberry in toasted ciabatta (GFA) £13.50

DESSERTS

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

Steamed Christmas pudding, brandy sauce, cranberry compote (V GFA) £8.25

Apricot bread & butter pudding, crème Anglaise (V) £8.50

Dark chocolate mousse, gingerbread, mint syrup, cinnamon tuile (V) £8.50

Cherry & bay panna cotta, Baileys gel (GFA) £8.50

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) £12.50

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

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