



THE ROYAL OAK

DINING PUB | BEDROOMS | FUNCTION ROOM

MENU

NIBBLES AND SHARING

Kitchen breads, rapeseed oil, balsamic reduction, chef's compound butter (V VGA GFA) £5.75

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

Olives - Nocellara & Kalamata (VG GF) £6.25

Baked cheese pot - Cheddar cheese & caramelised red onion in a bechamel sauce, baked with a garlic & herb crumb. Served with toasted ciabatta & foccacia (GFA V) £15.50

STARTERS

Charred asparagus, poached egg, hollandaise, crispy chilli oil (GF V) £9.50

Pan-seared scallops, sprouting broccoli, wild garlic & miso aioli, crispy prosciutto (GF) £15.00

Homemade soup of the day, toasted ciabatta (GFA V VGA) £7.95

Manchego & smoked bacon croquettes, sticky red wine glaze (GFA) £8.75

Crab meat, toasted muffin, Café de Paris butter, jalapeño gel, watercress £9.50

MAINS

Sous-vide & pan-roasted chicken supreme, fondant potato, whipped feta, charred courgette, fresh herb oil (GF) £19.95

Duo of lamb-herb crusted 5oz lamb rump, lamb croquette, spiced carrot puree, crispy kale, dauphinoise potatoes, lamb jus (GFA) £23.75

Fish of the day £M/P

Homemade pie of the day, mashed potato or hand cut chips, seasonal vegetables and gravy £18.95

Fish and chips – Fresh beer battered haddock, hand cut chips, mushy peas, tartare sauce (GFA) £18.75

Royal Oak Burger - Two beef patties, cheddar cheese, burger sauce, baby gem & pickled onion in a brioche bun. Served with skin on fries and house slaw (GFA) £18.50

Beer battered halloumi burger, honey glaze, pickled chillies, baby gem in a brioche bun. Served with skin on fries and house slaw (V GFA) £17.75

Broccoli, courgette, lemon and feta tagliatelle (GFA V VGA) £16.95

9oz Sirloin steak, roasted vine tomatoes, skin on fries, watercress £29.25 (GF)

Stilton & white wine sauce (GF) | Peppercorn sauce (GFA) | Cafe de Paris butter (GF) £3.25 each

SIDES

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

Focaccia bread £3.00 (VG) | Seasonal vegetables (GF VG) £5.75

Lunchtimes Only

Monday - Saturday

SMALLER MAINS/LIGHTER BITES

Mini fish & chips – Fresh beer battered haddock, hand cut chips, mushy peas, tartare sauce (GFA) £12.50

Local pork sausages with mashed potatoes, rich red onion gravy, greens (GFA) £12.25

Broccoli, courgette, lemon and feta tagliatelle (V VGA GFA) £11.75

SANDWICHES

Served with fries & slaw (add a small soup £3)

Beer battered fish sandwich, tartare sauce and gem lettuce in white bread (GFA) £11.50

Croque Monsieur - toasted sandwich with prosciutto ham, cheddar cheese, bechamel sauce (GFA) £11.50

Whipped feta, spinach and tomato in toasted ciabatta (V GFA) £11.25

Toasted cheddar with chorizo jam or red onion chutney sandwich (V GFA) £11.00

DESSERTS

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

Chocolate tart, espresso cremeux, honeycomb ice cream £8.75

Spring Eton mess (GF V) £8.50

Lavender honey crème brulee, pistachio & hazelnut biscotti (GFA V) £8.50

Warm carrot & ginger sponge, cream cheese mousse, stem ginger syrup (V) £8.50

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

Cheese slate - vintage Cheddar & Colston Bassett Stilton cheeses, biscuits, celery & chutney
(GFA, V) £12.00

GF – Gluten Free | 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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