



THE ROYAL OAK

DINING PUB | BEDROOMS | FUNCTION ROOM

NIBBLES AND SHARING

Kitchen breads, extra virgin olive oil, balsamic glaze, chef's compound butter
(V VGA GFA) £5.75

Chorizo slow-cooked in a red wine glaze (GFA) £6.25

Olives – Nocellara & Kalamata (VG GF) £6.25

Whole baked camembert, hot honey, warm focaccia (GFA, V) £17.00

STARTERS

Home smoked mackerel, heritage beetroot salad, horseradish creme fraiche & chive dressing, rye bread crisp, baby watercress (GFA) £11

Homemade soup of the day with warm focaccia bread (V GFA) £8

Mussels in a white wine & nduja cream, fresh herbs, toasted sourdough (GFA) £11

Honey roasted ham hock terrine, roasted apple puree, black pudding, Granny Smith apple & watercress salad (GFA) £11

Pan seared scallops, roasted cauliflower puree, pickled cauliflower, toasted brown butter & Parmesan herb crumb, chive oil (GFA) £15

Roasted goat cheese mousse, roasted butternut squash salad, pomegranate molasses, red chicory, toasted walnuts, pumpkin seeds (GF V VGA) £10

MENU

MAIN COURSES

Pan seared cod, crispy fried potatoes, sweetcorn veloute, charred sweetcorn & leeks, samphire, chive oil (GF) £24.50

Pan roasted chicken breast, confit leg, fondant potato, butternut squash & sage puree, roasted carrot, tenderstem broccoli, chicken butter sauce (GF) £21.50

Smoked haddock, potato & sweetcorn chowder, white wine poached mussels, sourdough croutes, crispy leeks, chive oil, lemon balm £22

Braised & pressed blade of beef, pomme anna, celeriac & truffle puree, roasted celeriac, buttered leeks, red wine and port jus (GF) £24

Homemade creamy wild mushroom gnocchi, sauteed spinach, toasted hazelnuts, crispy sage leaves, parmesan (GFA V VGA) £18

Homemade pie of the day, mashed potato or hand cut chips, seasonal vegetables and gravy £19.50

Fish and chips – lightly battered fish, hand cut chips, chunky pea puree, tartare sauce (GFA) £19.50

Scampi & hand cut chips, chunky pea puree, tartare sauce (GFA) £18

Bacon Cheeseburger – Two beef patties, crispy maple bacon, Emmental cheese, burger sauce, gem lettuce & onion in a brioche bun. Served with fries and house slaw (GFA) £19

STEAKS

Served with fries, roasted plum tomato, garlic & herb button mushrooms & watercress (GF)
10oz Sirloin £30 7oz Fillet £34

Peppercorn sauce £4 (GF) | Chimichurri (VG GF) £4 | Cafe de Paris butter £4

SIDES

Chunky chips £5 (GF VG) | Skin on fries £5 (GF VG) | Onion rings £5 (GF VG)

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

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

LUNCHTIME SANDWICHES & SMALLER PORTIONS

Served Monday to Saturday lunchtimes

SANDWICHES

Served with a choice of fries or a cup of soup or vegetable crisps

Battered fish finger sandwich, tartare sauce and gem lettuce in white bread (GFA) £13

Toasted Reuben sourdough sandwich – Pastrami beef, Emmental cheese, Sauerkraut, Russian dressing, pickles on sourdough (GFA) £14

Steak sandwich – 4oz minute steak topped with Stilton, red onion chutney & rocket in ciabatta roll (GFA) £14

Honey roasted ham hock, Emmental cheese, picalilli, potato straws on sourdough (GFA) £13

Grilled cheese – Cheddar & Raclette, picled cornichons, chili pickled onions on sourdough (V GFA) £12

SMALLER PORTIONS

Fish and chips – lightly battered fish, handcut chips, chunky pea puree, tartare sauce (GFA) £12.65

Scampi & handcut chips, chunky pea puree, tartare sauce (GFA) £12.00

Homemade creamy wild mushroom gnocchi, sauteed spinach, toasted hazelnuts, crispy sage leaves, parmesan (V VGA GFA) £12.00

Smoked haddock, potato and sweetcorn chowder, white wine poached mussels, sourdough croutes, crispy leeks, chive oil, lemon balm £14.50

DESSERTS

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

Warm chocolate brownie, Kirsch cherries, vanilla ice cream (GFA V) £9.50

Warm sticky toffee pudding, toffee sauce, salted caramel ice cream (V GFA) £9

Earl grey creme brulee, lemon shortbread, blueberry compote (GFA V) £8.50

Apple & blackberry crumble, vanilla custard (GFA V) £8.50

3 scoops of Noel's ice cream or sorbet (GFA V VGA) £6.50

Cheese Board served with quince jelly, celery, grapes, crackers. (GFA V)
Please ask for our selection
£14



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