**The Royal Oak Saturday Brunch**

**Something To Drink….**

**Breakfast Martini £7.00 / Bloody Mary £5.50 / Bucks Fizz £6.50**

**Menu**

**Granola, Fruit Compote, Greek Yogurt £3.95**

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**Smoked Salmon & Scrambled Eggs £6.95**

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**Pancakes, Maple Syrup & Smoked Streaky Bacon £6.95**

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**Croque Madam £6.95**

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**Homemade Beans on Toast & Chorizo £7.50**

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**Toasted Sourdough, Avocado & Goats Curd £8.95**

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**All Day Full English Breakfast £8.95**

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**Shakshuka, Hens Egg & Labneh £10.95**

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**Lightly Spiced Smoked Haddock Kedgeree £12.95**

**If You Have Any Dietary Requirements Or Major Allergens Please Speak To A Member Of Our Team, Sesame Seeds & Nuts Are Used In Our Kitchen**

**The Royal Oak**

**Something Sweet**

**Chocolate & Caramel Mousse, Coffee Fudge & Praline £6.95**

**Lemon Posset, Elderflower Jelly, Sorrel Granita £6.95**

**Peach Polenta Cake & White Chocolate Mousse £6.95**

**Selection Of Cheeses, Celery, Fruit, Fig Jelly, Biscuits £8.95**

**Westcombe Cheddar Cheese, Somerset**

**A traditional artisan made cheddar, unpasteurised & made from fresh cows’ milk, earthy & strong in taste.**

**Bath Blue, Kelston**

**A classic, organic, blue-veined cheese with a smooth & creamy taste.**

**Rosary Goat, Salisbury**

**A creamy goats’ cheese with a mousse-like texture & natural acidity.**

**Francis, Hampshire**

**A Rind Washed Cheese, Matured For 8 To 10 Weeks, Soft Rind With A Pungent Aroma.**

**Ferreira Ruby Port**

**Very ripe fruit, full bodied and woody with a long finish.**

**Best friend to chocolate based desserts, stilton and creamy cheeses. 19.5% abv.**

**70 ml - £6.00 / Bottle - £36.00**