**The Royal Oak**

**Nibbles**

Braised Chorizo & Dukkah £3.75

Spiced Hummus & Toasted Soda Bread £3.75

To Start

Soup of the Day, Savoury Granola & Homemade Breads £5.95

Autumn Slaw, Cashews, Soy, Coriander & Mint £6.25

Potted Chicken, Garlic Aioli & Toasted Sourdough £7.95

Salmon Fish Fingers, Tartare Sauce & Minted Pea Pure £7.25

Country Terrine, Tomato Chutney & Toasted Soda Bread £7.95

To Follow

28 Day Aged Rump Steak, Triple Cooked Chips, Rocket, Parmesan & Rosemary Jus £24.95

Slow Roast Pork Belly, Dauphinoise potato, Seasonal Vegetables & Rosemary Jus £16.95

Guinea Fowl Supreme, Heritage Carrots, Pomme Pure, Veg & Red Wine Sauce £17.95

Baked Sea Bream, Fennel Veloute, Samphire & New Potatoes £16.95

Basil & Goats Cheese Risotto, Dukkah & Parmesan £14.95

Pub Classics

The Royal Oak Beef Burger, Bath Blue, Tomato Chutney, Gem Lettuce & Skinny Chips £12.95

Spiced Black Bean Cassoulet, Tomato, Cumin & Wild Rice £13.95

Rare Roast Beef Sandwich, Tomato, Salad & Skinny Fries £7.95

Sides

Green Salad £3.25

Skin-On Fries £3.25

Seasonal Vegetables with Dukkah £3.25

**The Royal Oak**

Puddings

Dark Chocolate Mousse, Vanilla Ice Cream & Fresh Berries £6.95

Bakewell Tart, Vanilla Ice Cream & Green Pistachio £6.95

Warm Vanilla & Orange Rice Pudding, Fresh Fruits & Caramel £6.95

Iced Berry Parfait, Honeycomb & Blackberry Puree £6.95

Selection of Cheeses, Quince Jelly, Apple, Celery & Biscuits £ 9.25

Ferreira Ruby Port

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

70 ml - £6.00

Burrow Hill Iced Cider

Made by freezing the apple juice and removing the ice. The remaining naturally concentrated juice is then fermented into Ice Cider.

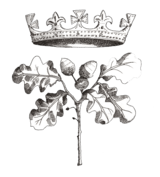
35ml – £3.50

Dom de l’Ancienne Cure, Monbazillac

125ml - £4.50

Chateau Filhot, Sauternes, 2005

125ml - £7.50



**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**