**The Royal Oak**

**Nibbles**

Butternut Squash Arancini, Garlic Aioli £3.75

**To Start**

Soup of the Day & Homemade Breads £5.95

A Warm Salad of Butternut Squash, Goats Cheese Cream, Orang, Roasted Walnuts £6.95

Beetroot and Vodka Cured Salmon, Horseradish Cream, £7.50

Terrine of Hock Ham with Piccalilli, Toasted Sourdough £7.95

**To Follow**

Roast Local Topside of Beef, Roast Potatoes, Seasonal Vegetables & Yorkshire bPudding £16.95

Slow Roasted Pork Belly, Roast Potatoes, Seasonal Vegetables, Apple Sauce £16.95

Roast Supreme of Chicken, Sage & Onion Stuffing, Roast Potatoes, Seasonal Vegetables Bread Sauce £15.95

Roast Tranche of Plaice, Sautéed Cabbage, Colcannon Potatoes, Samphire, Lemon Butter Sauce £16.95

Spiced Bean Cassoulet, Tomatoes, Cumin & Wild Rice £13.95

Orzo Pasta with Cauliflower & Pecorino Cheese, Mang Tout £14.95

**For Children**

Any Main Course - Half Portion £7.25

Sausages & Chips £5.95

Fish & Chips £7.95

**Sides**

Green Salad £3.25

Skin-On Fries £3.25

Seasonal Vegetables £3.25

**The Royal Oak**

**Puddings**

Warm Chocolate and Orange Croissant Bread And Butter Pudding with Vanilla Ice Cream £6.95

Warm Bakewell Tart, Vanilla Ice Cream £6.95

Sable of Poached pears, Kirsch Sabayon Raspberry Puree £6.95

Selection of Cheeses, Celery, Fruit, Fig Jelly & Biscuits £ 9.25

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

Burrow Hill Iced Cider

Made by Freezing the Apple Juice and Removing the Ice. The Remaining Naturally Concentrated Juice is Then Fermented into Iced 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