**The Royal Oak**

**Nibbles**

Spiced Hummus & Toasted Sourdough £3.75

Butternut Squash Arancini, Garlic Aioli £3.75

To Start

Soup of the Day & Homemade Breads £5.95

Terrine of Ham Hock with Piccalilli, Toasted Sourdough £7.95

Beetroot and Vodka Cured Salmon, Oyster Beignet, Horseradish Cream £8.50

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

To Follow

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

Slow Roast Pork Belly with roasted beetroot, Bubble and squeak, Apple & Vanilla Puree £17.95

Poached & Roasted Supreme of Chicken, Parsley Root, Pea Puree, Smoked Bacon, Sauce Royale £18.95

Braised Shoulder of Lamb with Rosemary, White Beans A La Crème, Chantenay Carrots, Griotte Onions £21.95

Roast Fillet of Curried Cod with Parsnip, Trompette Mushroom, Little Gems, Sauternes’ Sauce £19.95

Orzo Pasta with Cauliflower and Pecorino Cheese £14.95

The Royal Oak Beef Burger, Montgomery Cheddar, Tomato Chutney, Gem Lettuce & Skinny Chips £13.95

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

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

Sides

Mixed Salad £3.25

Skin-On Fries £3.25

 Seasonal Vegetables £3.25

**The Royal Oak**

Puddings

 Sable of Pears, Kirsch Sabayon £6.95

Bakewell Tart, Vanilla Ice Cream & Pistachio £6.95

Warm Chocolate and Orange Croissant Bread and Butter Pudding, Vanilla Ice Cream £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**