

# THE ROYAL OAK



Please ask for help with any allergies

## STARTERS

Today's soup with crusty bread (nv) (1,2WBRO,4,6,7,10\*,12,13,14)

Rustic breads with slow-roast garlic, Chiltern rapeseed oil and balsamico (nv) (2WBRO,4,6,7,10\*,12,13,14)

Crispy squid with hot 'n sour noodle salad, miso dressing and peanuts (n) (2WF,3,5,8,11,12,13,14)

Wobbly Bottom Farm goats' cheese with heritage tomato, melon and basil oil (v) (7)

Crispy pigs' head croquette with pickled local rhubarb and crackling (2WF,14)

Pea panna cotta with roast butternut squash and mint salsa (v) (7,14)

Grilled Cornish mackerel fillet with home-smoked beetroot, blood orange and feta (4,5,7,9,14)

Bubble and squeak with oak smoked bacon, free range poached egg and hollandaise sauce (2F,4,7,14)

## MAIN COURSES

Braised beef cheeks with creamy mash and glazed heritage carrots (7)

Moroccan spiced vegetable curry with pickled cucumber and mint yoghurt (v) (7,9,14)  
..... add sautéed chilli and garlic tiger prawns (3)

Slow-cooked free range pork belly with potato dauphinoise, choucroute and cider apple jus (2W,7,14)

Twice baked Hawes Wensleydale and wild garlic soufflé with courgette, leek and walnut crumble (nv) (2W,4,7,9,10)

Pan-roast sea bream with Bombay potatoes, roast cauliflower, madras mayonnaise and pickled shallots (4,5,7,9,14)

Today's locally made free range sausages (please see specials board) (1,2W,7,14)

Pan-roast Cornish hake fillet with crispy polenta, scorched baby gem, local asparagus and sauce vierge (2F,5,7)

Three bean cassoulet with herb crust, pan-fried semolina and buttered spinach (nv) (2WBRO,4,6,7,10\*,12,13,14)

Char-grilled 28-day, dry-aged 10oz Hereford rib-eye steak with skinny fries and roast garlic butter (2WF,4,7,9,14)

## SIDES

Buttered seasonal vegetables (7) Skinny fries (2WF) or creamy mash (7)

Cobb salad (4,9,14) Grilled baby gem with smoked bacon and tomato oil

Courgette fries and mint yoghurt (2WF,4,7) Triple cooked fat chips (2F)

## PUDDINGS

Bucksum rhubarb and brown sugar meringue mess (4,7)

Peanut butter panna cotta with caramelised bananas and sesame tuile (n) (2W,4,7,11,12)

Mint parfait with chocolate and garden honeycomb (4,7,13)

Sticky toffee pudding with salted caramel sauce and buttermilk sorbet (4,7)

Passion fruit cheesecake with raspberries and dark chocolate sorbet (2W,4,7,13)

Homemade ice cream (vanilla, chocolate (13), strawberry) (4,7) Sorbet (lemon, raspberry, blood orange)

British cheeses with wafer biscuits and spiced chutney (n) (2W,7,10\*,12,13,14)

Affogato espresso and vanilla ice cream (4,7) Royal Oak chocolate truffles (7,13)

All puddings and ice creams are made with Lacey's Farm milk and cream