

THE ROYAL OAK



Please ask for help with any allergies

STARTERS

Today's soup with crusty bread (nv) £5.75

Rustic breads with slow-roast garlic, Chiltern rapeseed oil and balsamico (nv) £4.75

Classic Caesar salad (n) £5.75/£11.25add crispy squid £2.50/£4.50

Wild mushroom arancini with tarragon mayonnaise (v) £6.50

Ham hock terrine with spiced tomato chutney, radish, cornichons and toasted sourdough (n) £6.75

Pea panna cotta with bacon jam, crispy pancetta and hazelnut granola (nv) £7.25

Grilled Cornish mackerel with cucumber, sauce vierge and horseradish £7.50

Bubble and squeak with oak smoked bacon, free range poached egg and hollandaise sauce £7.50/£13.75

MAIN COURSES

Tempura battered soft shell crab with Thai chilli noodle salad and tomato, red onion and coriander relish £14.75

Pan-roast free range pork tenderloin with dauphinoise potatoes, Koffman cabbage and apple jus £16.75

Sweetcorn and chickpea burger with halloumi, chilli and mint yoghurt and sweet potato chips (v) £13.50

Pan-roast Barbary duck breast with gnocchi, glazed heritage carrots and garden redcurrant jus £18.25

Pan-roast Cornish hake fillet with heritage tomatoes, sautéed new potatoes, samphire and basil oil £16.75

Today's locally made free range sausages (please see specials board) £12.50

Pan-roast sea trout fillet with spiced bulgar wheat and herb tabbouleh and labneh £17.25

Wobbly Bottom goats' cheese and fig tart with dukkah potatoes, onion jam and smoked tomato hummus (nv) £13.75

Char-grilled 28-day, dry-aged 10oz Hereford rib-eye steak with skinny chips and roast garlic butter £25.75

SIDES

Buttered seasonal vegetables £3.75 Skinny chips or creamy mash £3.50

Courgette fries with mint yoghurt £4.00 Triple cooked fat chips £3.75

Cobb salad £3.75 Truffle mac 'n cheese £4.25

PUDDINGS

Chocolate caramel mousse and mint parfait with honeycomb £7.25

Buttermilk panna cotta with English strawberries and brown sugar meringue £6.75

Warm carrot, almond and walnut cake with candied carrots and toffee sauce (n) £5.75

Pimm's jelly and Bucksum strawberries with orange, mint and cucumber sorbet £6.25

Glazed lemon tart with Summer berries and crème fraîche £6.50

Homemade ice creams (vanilla, chocolate, strawberry) £5.75 Sorbets (lemon, raspberry, blood orange) £5.25

British cheeses with wafer biscuits and spiced chutney (n) £9.00

Affogato espresso and vanilla ice cream £4.50 Royal Oak chocolate truffles £3.75

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