

Sunday Lunch at The Royal Oak

Starters

Spiced Sweet Potato Soup
Harissa Oil, Warm Bloomer **(v) £8**

Ardennes Paté
Caramelised Onion Chutney, Toast **£8**

Breaded Brie Wedges
Cranberry Jelly, Dressed Leaves **(gf) (v)**
£10

Sharers

Steak & Buttermilk Chicken Skewers
Houmous, Olives, Flat Breads **(v) £18**

Garlic & Rosemary Studded Camembert
Toasted Artisan Breads, Chutney, Crudites **(v)**
£17

Cheesy Corn Nachos
Layered with Guacamole, Refried Beans,
Sour Cream, Jalapenos, Salsa **(gf) (v) £15**

Homemade Houmouses
Toasted flatbread, crudites, marinated olives
(v) £12

The Royal Oak Roasts

Beef Striploin £22
Rolled Shoulder of **Lamb £22**

Half Chicken £20
Pork Belly with Crackling £19

Premium Sirloin Steak £25

Veggie: wild mushrooms, spinach & shallots (v) £17

*All served with roast potatoes, carrots, parsnips, seasonal greens
Homemade Yorkshire pudding & bottomless gravy*

Side Orders

Cauliflower Cheese (v) £7
Leeks & Sunny Greens (v) £5

Pigs-in-Blankets £5
Stuffing balls with pine nuts (v) £4

Other Main Choices

Sea Bream, Herb Crushed New Potatoes,
Slow Braised Carrots & Samphire, Capers & Chilli Butter (gf) £22

Handcrafted Pie of the Day
Creamy Mash, Seasonal Greens, Gravy £21

Vegan Wellington
Buttered New Potatoes, Root Vegetables, Spring Greens (ve) £18

*If you have any **food allergies or intolerances** please make a member of our Team aware as **not all ingredients are listed on the menu**. Whilst we endeavour to do our best, there can be no guarantee of an allergen free product.*

*(v) = vegetarian (ve) = vegan (gf) = gluten free. All breads can be Gluten Free (please ask)
An optional service charge of 12.5% will be added to your final bill*