

Sunday Lunch at The Royal Oak

Starters

Fresh Homemade Soup £8
Tasty Soup with Herb Oil & Seeded Toast
(v)(gfo)

Ardennes Paté £8
Caramelised Onion Chutney, Toasted
Sourdough

Breaded Brie £10
Panko Coated Brie Wedges, Caramelised
Onion Chutney & Dressed Leaves (v)

Sharers

Steak & Buttermilk Chicken Skewers £18
Houmous, Marinated Olives, Flat Breads (gfo)

Garlic & Rosemary Studded Camembert £17
Toasted Sourdough, Caramelised Onion Chutney,
Crudites (v)

Cheesy Corn Nachos £15
Layered with Guacamole, Soured Cream,
Jalapenos, Tomato Salsa (gf) (v)

Various Homemade Hummus £12
Toasted Flatbread, Crudites, Marinated Olives (v)

The Royal Oak Roasts

Beef Striploin £22

Half Chicken £20

Rolled leg of Lamb £22

Pork Loin with Crackling £19

Veggie: Yorkie filled with wild mushrooms & shallots (v) £17

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

Side Orders

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

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

Other Main Choices

Pan Fried Fillet of Sea Bream £22
Herb Crushed New Potatoes,
Seasonal Vegetables, Capers & Chilli
Butter (gf)

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

Chicken Schnitzel £18
Crisp Panko Coated Free Range Chicken Breast,
Garlic & Herb Butter,
Tomato & Red Onion Salad, Fries

Royale Burger with Cheese £18
Seeded Brioche Bun, 6oz Angus Burger, Melting
Monterey Jack Cheese,
Royal Oak Burger Sauce, Lettuce, Tomato &
Gherkins, Fries (gfo)

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 (n) = nuts. All breads can be Gluten Free (please ask)
An optional service charge of 12.5% will be added to your final bill