

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)

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

The Royal Oak Roasts

Beef Striploin £22

Half Chicken £20

Rolled leg of Lamb £21

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**
Mixed Green Veges (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)

Turkey Burger £20
Succulent Turkey Mince Burger, Melted Brie,
Crispy Bacon, Cranberry Sauce,
Seeded Brioche Bun, Pig in Blanket,
Homemade Slaw, Fries

Pie of the Day & Mash £20-23
Handcrafted Pie of the Day, Creamy
Mash, Buttered Greens, Gravy (vo)

Royale Burger with Cheese £18
6oz Angus Burger, Melting Monterey Jack Cheese,
Seeded Brioche Bun, Lettuce, Tomato, Gherkins,
Burger Sauce, Homemade Slaw, Fries

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