

The Royal Oak

Buffalo cauliflower bites £5

Harissa mayonnaise,
pickled chilli (v/gf)

Marinated olives £4

Red pepper, pickled garlic,
gherkins (ve/gf)

Ham hock croquettes £5

Potato, smoked cheese,
spring onion

TODAY'S SET MENU

Malthouse loaf

Served with salted butter for the table (+£3 for extra)

STARTERS

Jerusalem artichoke soup, hazelnut, sourdough croutons (ve/gfo)

Mozzarella, honey fig, prosciutto, lambs' lettuce, balsamic reduction (gf)

Soused mackerel, fresh cucumber, roasted grape, horseradish crème fraiche (gf)

MAIN COURSES

Picanha beef rump, smoked pomme anna, cavolo nero, celeriac puree, beef jus (gf)

Wild seabass, buttered new potatoes, wilted spinach, squash & mussel veloute (gf)

Wild mushroom arancini, sprouting broccoli, toasted almond, celeriac cream (v)

SIDES

Rocket & parmesan salad
(v/gf) £4

Skin on fries
(ve/gf) £5

Seasonal vegetables
(ve/gf) £4

DESSERTS

Orange & nutmeg crème Brulee, vanilla shortbread biscuits (v/gfo)

Vanilla custard tart with poached Yorkshire rhubarb (v)

Dark chocolate delice, macerated blackberry, mascarpone cream (v/gf)

House cheeseboard with chutney, crackers & grapes (v) (£12)

2 / 3 COURSES - £38 / £43 PER PERSON

Please notify a member of staff of any allergies or dietary requests
(v) = vegetarian (ve) = vegan (gf) = gluten free (gfo) = gluten free option
We source the best quality seasonal ingredients. Due to supply
and demand this may mean we run out of certain dishes. All prices include vat.