

The Royal Oak

Marinated olives (ve,gf) **4** **Spanish cod croquettes** saffron aioli **5** **Herb falafel** chilli jam (ve,s,gf) **4** **Lamb pastilla's** apricot chutney **5**

Today's homemade bread served with salted butter for the table (v,d,gfo)

Soup of the day with sourdough croutons - please check with your server for today's flavour (ve,s,gfo)

Pressed smoked ham hock quails' egg, poached apricot, pistachio, lamb's lettuce, leek emulsion (n,gf)

Heritage tomato tart fromage blanc, Bruce's strawberries, nasturtium dressing (v,d)

Sea trout pastrami pickled cucumber, caperberries, dill crème fraiche, rye crisp breads (d,s,gfo)

Confit duck spring rolls Asian salad, sweet chilli dipping sauce (s)

Lamb rump braised belly, pomme anna, roast courgette, whipped ricotta, madeira jus (d,gf)

Today's market fish served simply with crushed minted peas, parmentier potatoes & tartare sauce (d,gf)

Tomato, basil & mozzarella arancini wild rocket & parmesan salad, basil pesto (v,d)

Fillet of seabass king prawns, jasmine rice, pak choi, coconut & lemongrass broth (gf)

Chicken, leek & wild mushroom pie creamed potato, tenderstem broccoli, tarragon gravy (d)

Truffle polenta hen of the woods, cavolo nero, confit garlic emulsion (ve,gf)

Sides

Baby leaf salad dijon dressing (ve,gf) **3**

Triple cooked chips (ve,gf) **6**

Today's fresh bread (v,d,gfo) **3**

Parmentier potatoes garlic & herb butter (v,d,gf) **5**

Tenderstem broccoli romesco, hazelnuts (ve,n,gf) **4**

Seasonal greens sherry vinaigrette (ve,gf) **4**

1 COURSE / 2 COURSES / 3 COURSES

30 / 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 (d) = dairy (s) = sesame (n) = nuts

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.



Desserts

Lemon verbena pannacotta

blood peach, almond crumble (d,n,gfo)

Dark chocolate cremeux

cherry, crème fraiche, pistachio (v,d,n,gfo)

Treacle tart

brandy snap, orange, vanilla ice cream (v,d,n)

Passion fruit parfait

fresh mango, coconut sorbet (v,d,gf)

Homemade sorbets

Please ask for today's flavours (ve,gf)

Morande late harvest Sauvignon Blanc 2024 (75ml) 5

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House cheeseboard

Served with artisan crackers, grapes & chutney (v,d)

Shropshire blue

A subtle twist on blue stilton, with the addition of annatto giving the cheese it's soft amber colour. This cheese has complex flavours along with the tanginess of the blue veining.

Made from pasteurised cow's milk.

St Andrews cheddar

A rich buttery cheese with a golden yellow curd. Crumbly, yet creamy in texture, this cheese is tangy, salty and full of complex character with well balanced acidity and a real depth of flavour.

Brie petit

A mild, mould ripened brie, offering a delightful blend of milky flavours with a subtle hint of hazelnuts. Its creamy texture and nuanced taste promise a luxurious experience.

Appleby hootenanny

A semi-hard cheese made from pasteurised ewe's and goat's milk, this cheese is naturally pure white in colour, reflecting the freshness of the milk used. It's rich creamy texture melts smoothly on the palate.

3 / 4 cheeses

12 / 15

Grahams six grapes reserve port (75ml) 6.5

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