

The Royal Oak

Marinated olives (ve,gf) 4 **Popcorn mussels** mary rose 5 **Herb falafel** chilli jam (ve,s,gf) 4 **Black pudding bon bons** apple ketchup 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)

Confit duck & prune terrine house pickles, red onion marmalade, brioche toast (gfo)

Goats cheese fondant heritage beetroots, quails' egg, radicchio, honey mustard dressing (v,d,gf)

Sloe gin cured salmon celeriac remoulade, watercress, horseradish crème fraiche (d,gf)

Chestnut mushroom parfait roasted grapes, chicory, hazelnuts, rye crisp breads (v,d,n,gfo)

Turkey roulade fondant potato, sprouts & pancetta, chestnut granola, madeira jus (d,gfo)

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

Salt baked celeriac roscoff onion, cavolo nero, almond, salsa verde (ve,n,gf)

Fillet of brill braised leeks & white beans, brown shrimp, sea herbs, artichoke veloute (d,gf)

Braised featherblade of beef creamed potato, roasted root vegetables, spiced red wine sauce (d,gf)

Mushroom, brie & cranberry wellington braised red cabbage, vegetarian gravy (v,d)

Sides

Baby leaf salad dijon dressing (ve,gf) 3

Parmentier potatoes truffle butter (v,d,gf) 5

Triple cooked chips (ve,gf) 6

Tenderstem broccoli salsa verde, almond (ve,n,gf) 4

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

Autumn 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

Salted caramel pannacotta

apple, amaretti biscuits (d,n,gfo)

Clementine posset

cranberry compote, vienesse whirl (v,d,n,gfo)

Almond frangipane cake

port glazed figs, mascarpone (v,d,n)

Red wine poached pear

pistachio, cardamon cream (v,d,n,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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