

The Royal Oak

Polenta bites £5
Parmesan, grape,
balsamic (v/gf)

Marinated olives £4
Red pepper, pickled garlic,
gherkins (ve/gf)

Crispy lamb belly £5
Griddled artichoke,
mint Verde

TODAY'S SET MENU

Guinness & treacle sourdough
Served with truffle butter for the table (v/gfo) (+£3 for extra)

STARTERS

Caramelised celeriac & apple soup, chive oil, sourdough croutons (ve/gfo)
Torched goats cheese fondant, ruby beetroot, honey fig, chicory, walnut ketchup (v/gf)
Galloway smoked trout, dill pickled cucumber, iced fennel, watercress, rye crisp breads (gfo)

MAIN COURSES

Rump of lamb, pink fir potato, Roscoff onion, artichoke puree, Madeira jus (gf)
Cod fillet, saffron potatoes, Spanish red pepper & fennel stew, sauce bouillabaisse (gf)
Salt baked celeriac, crispy hens egg, cavolo nero, hazelnut, lemon & caper butter (v/gfo)

SIDES

Rocket & parmesan salad
(v/gf) £4

Skin on fries
(ve/gf) £5

Seasonal vegetables
(ve/gf) £4

DESSERTS

Dark chocolate & orange cheesecake, honeycomb, orange sorbet (v)
Mascarpone pannacotta, pear, salted caramel, hazelnut (gf)
Fig & almond frangipane tart with fig sorbet (v)

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.