

The Royal Oak

Marinated olives (ve,gf) **4** **Plaice goujons** curry aioli **5** **Polenta bites** balsamic (ve,s,gf) **4** **Chicken tenders** siracha mayonnaise (d) **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)

King prawn tacos pico de gallo, little gem, avocado, fresh lime (d,gfo)

Griddled English asparagus lemon ricotta, spinach pesto, toasted almond (v,d,n,gf)

Burrata prosciutto, honeydew melon, wild rocket, balsamic reduction (v,d,gf)

Citrus cured sea trout iced fennel, charred orange, herb crème fraîche (d,gf)

Chicken supreme confit thigh, sauté Jersey royals, English asparagus, pea puree, tarragon jus (d,gf)

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

Harissa glazed cauliflower almond tabbouleh, feta, pomegranate, romesco sauce (v,d,n,gfo)

Fillet of Shetland cod orzo minestrone, cavolo nero, basil pistou (gfo)

Braised lamb shoulder spring vegetables, puy lentil broth, herb pangrattato (d,gfo)

Spinach, puy lentil & feta filo parcel Jersey royals, tenderstem broccoli, spinach pesto (v,d)

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 truffle butter (v,d,gf) **5**

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

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

White chocolate cheesecake

Yorkshire rhubarb, almond crumble (v,d,n)

Raspberry pavlova

chantilly cream, pistachio (v,d,n,gfo)

Apricot frangipane tart

honeycomb, mascarpone (v,d,n)

Coffee crème Brulee

shortbread biscuits (v,d,gfo)

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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