

The Royal Oak

Arancini bites £5

English Pea, feta
& mint (v)

Marinated olives £4

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

Popcorn mussels £5

Bloody Mary
dipping sauce (gf)

TODAY'S SET MENU

Rosemary & sea salt focaccia
Cumbrian rapeseed oil & balsamic (ve/gfo) (+£3 for extra)

STARTERS

Leek & potato soup, tarragon pesto, sourdough croutons (v/gfo)

Griddled Yorkshire asparagus, soft duck egg, prosciutto, lemon aioli (v/gf)

Gin & citrus cured salmon, iced fennel, pink grapefruit, lovage emulsion (gf)

MAIN COURSES

Ballotine of chicken, glazed thigh, confit potato, asparagus, pea & pancetta fricassee (gf)

Hake loin, fennel fregola sarda, black kale, samphire, brown shrimp & caper butter (gf)

Aubergine Milanese, Puttanesca butterbeans, wild rocket & parmesan salad (v/gfo)

SIDES

Rocket & parmesan salad
(v/gf) £4

Skin on fries
(ve/gf) £5

Seasonal vegetables
(ve/gf) £4

DESSERTS

Tart au citron, macerated raspberries, raspberry sorbet (v)

Warm pistachio cake, poached apricot, Italian meringue (v)

English lakes vanilla ice cream, coffee reduction, amaretti biscuits (v/gfo)

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.