

The Royal Oak

Marinated olives (ve,gf) 4 **Monkfish scampi** lemon aioli 5 **Herb falafel** chilli jam (ve,s,gf) 4 **Ham hock croquettes** honey mustard 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)

Spiced lamb scotch egg (nargisi kofta) paneer, coriander & mint chutney

Pear & roquefort salad chicory, hazelnut granola, honey & mustard dressing (v,d,n,gf)

Cured & torched mackerel heritage beetroots, pickled shallots, dill crème fraiche (d,gf)

Oak smoked duck breast prosciutto, celeriac remoulade, Cumberland sauce (gf)

Picanha beef rump potato rosti, braised Roscoff onion, celeriac puree, red wine jus (d,gf)

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

Butternut squash & sage arancini watercress, pistachio, salsa verde (v,d,n)

Fillet of Scottish hake buttered spinach, samphire, root vegetable & mussel chowder (d,gf)

Confit duck leg creamed potato, braised red cabbage, baked apple puree, madeira sauce (d,gf)

Mushroom, spinach & goats' cheese pithivier chicory, celeriac puree (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 garlic & herb butter (v,d,gf) 5

Tenderstem broccoli salsa verde, almonds (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

Coffee crème caramel

madeleines, espresso reduction (v,d,gfo)

Dark chocolate delice

salted caramel, hazelnuts (v,d,n,gf)

Burnt honey cheesecake

port glazed figs, mascarpone (v,d)

Rum & raisin semifreddo

honeycomb, boozy prunes (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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