

The Royal Oak

Monkfish scampi £5
Curry aioli

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

Chorizo sausage roll £5
chilli jam

TODAY'S SET MENU

Onion, poppy & sesame seed bread
Served with salted butter for the table (v/gfo) (+£3 for extra)

STARTERS

Broccoli & almond soup, leek oil, sourdough croutons (v/gfo)
Confit duck rilette, house pickles, red onion marmalade, brioche toast (gfo)
Burrata, heritage tomatoes, Kalamata olive, pickled shallots, herb dressing (v/gf)

MAIN COURSES

Pork tenderloin, glazed cheek, champ potato, chard, baked apple, cider jus (gf)
Halibut fillet, confit potato, heritage tomatoes, sea herbs, tomato & basil broth (gf)
Harissa glazed cauliflower, almond tabbouleh, bitter leaves, romesco sauce (ve/gfo)

SIDES

Rocket & parmesan salad (v/gf) £4	Skin on fries (ve/gf) £5	Seasonal vegetables (ve/gf) £4
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DESSERTS

Crème fraiche pannacotta, roasted British strawberries, oat crumble (gfo)
Lemon & lime posset, poached pineapple, toasted coconut (v/gf)
Vanilla poached peach, whipped crème fraiche, flaked almond (v/gf)

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.