

The Royal Oak

HOT FLAT BREADS WITH PARMESAN SALAD £9.50

Goats cheese & red pepper
Parma ham, garlic, mozzarella

WHITE/GRANARY BAGUETTES AND SALAD £10

Coronation chicken
Atlantic prawn, marie rose sauce
Mozzarella, tomato & pesto
Rare roast beef & horseradish

(Flat breads and baguettes are only served at lunch time, add fries £2.50)

STARTERS

Homemade breads with Netherend Farm butter	£3
Marinated olives	£3.50
Jerusalem artichoke soup (v)	£6
Pork rillette, apple & cider jam, homemade bread	£7
Treacle cured salmon, caviar crème fraiche, pickled cucumber salad	£9
Roasted beetroot, orange & rocket salad, goats' cheese, toasted pistachios	£9
Mussels in cider & bacon cream sauce	£8/£16
Deep fried tempura prawn salad with sweet chilli dressing (Main served with fries)	£9/£18

MAINS

Pumpkin and sage ravioli, with toasted walnut and sage butter (v)	£16
Char grilled spatchcock spring chicken, tarragon gnocchi, tenderstem broccoli, wild mushroom cream sauce	£18
Falafel salad, hummus, olives, roasted red peppers & courgettes, toasted pitta (v)	£16
Pan fried chalk stream trout, cavolo nero, new season potatoes, lemon & brown shrimp butter	£19
Pan fried calves liver, mash, spinach with shallot and bacon gravy	£16

CLASSICS

8oz Cotswold Sirloin steak, grilled mushrooms, tomatoes, chips, salad & peppercorn sauce	£28
Honey glazed ham, fried hen's egg, chips	£15
Beer battered haddock, chips, peas, homemade tartare sauce	£16
Royal Oak beef burger, gem lettuce and spicy tomato relish	£16
Royal Oak bean burger, grilled haloumi, red peppers (v)	£15
Buttermilk fried chicken burger, baby gem and sriracha mayonnaise	£16
<i>Burgers are served on a brioche bun, with salad and fries</i>	
<i>Add melted cheddar cheese, jalapeños, bacon, onion rings for £1.50 each.</i>	

DESSERTS

Spotted dick, homemade vanilla custard	£7
Hot chocolate pudding, salted caramel ice cream	£7
(15 minutes cooking time, well worth the wait!)	
Homemade treacle tart, clotted cream	£7
Rice pudding, poached rhubarb	£7
Selection of 3 local cheeses, onion chutney, crackers, celery & grapes	£10
Granny Gothards ice cream, - 1 scoop £2.75, 2 scoops £5.50, 3 scoops £7.50	

SIDES

Fries, Chips, Onion rings, Mixed leaf salad, Seasonal vegetables £3	Cheesy Chips/Fries £5
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Please advise us of any food allergies or intolerances so that we can cater to your individual needs

3 Pint Jugs

Ale/ Bitter Beer	£14
Brooklyn Pilsner	£14.5
Peroni	£18
Thatchers Cider	£13
Badgers Cider	£13
Estrella	£17
Pimm's	£23
Aperol Spritz	£35

White

	175ml	250ml	Bottle
Santa Alba Sauvignon Blanc - Chile	£6.50	£8.50	£24
Bella Modella Pinot Grigio - Italy	£6.50	£8.50	£24
Simonsvlei Chenin Blanc - South Africa	£6.50	£8.50	£24
Third Generation Chardonnay – Australia	£7.50	£10.00	£28
Cloud Factory Sauvignon Blanc - New Zealand	£8.50	£11.50	£32
Viognier Domaine De Brescou - France			£35
Talmard Macon-Uchizy – France			£35
Two rivers convergence Sauvignon Blanc – New Zealand			£40
Sancerre Andre Dezat et fils - France			£50
Chablis Domaine de la Motte – France			£50

Glass Prosecco 125ml

Glass Prosecco 125ml	£6
House Prosecco 200ml bottle	£9
House Prosecco - Bottle	£28
House Champagne - Bottle	£55

Rose

	175ml	250ml	Bottle
Canaletto Pinot Grigio Rose - Italy	£6.50	£8.50	£24
Chateau Montaud Rose - France	£8.50	£11.50	£32
Whispering Angel coted des Provence rose - France			£49

Red

	175ml	250ml	Bottle
Alabastro Alentejano - Portugal	£6.50	£8.50	£24
Alianca Bairrada Reserva – Portugal	£6.50	£8.50	£24
Prima Sole Primitivo - Italy	£7.50	£10.00	£28
Third Generation Shiraz – Australia	£7.50	£10.00	£28
El Supremo Malbec – Argentina	£7.50	£10.00	£28
Anares tinto Crianza Rioja 2020 - Spain	£8.00	£10.50	£30
Chateau Fontvielle Grand vin de Bordeaux 2019 - France	£9.00	£12.00	£35
Two rivers Tributary Pinot noir 2021– New Zealand			£49
Chateau Fargueirol Chateau Neuf du Pape 'Vieux Chemin' 2020- France			£59