

THE ROYAL OAK

Menu

MONDAY - THURSDAY 12PM - 20:00PM

FRIDAY AND SATURDAY 12PM - 20:30PM

Small plates

ORDER ONE FOR £9.00 OR ANY THREE FOR £23.50

MUSHROOM ARANCINI

Porcini mushroom and ricotta risotto, in a herby panko coating fried until golden brown. Served with marinara sauce, pickled mushrooms and parmesan.
(V*)

LAMB KOFTA

Spiced lamb kofta served with a lime and coriander creme, fresh mint, pomegranate seeds and pomegranate molasses.
(Ve*, GF*, V*)

WHITEBAIT

Crispy breaded whitebait served with a lemon wedge and tartare sauce.
(DF)

CORN ELOTE

Corn on the cob cut into quarters and roasted, served with elote sauce a mixture of mayonnaise, yogurt, lime and spices. Garnished with crumbled feta, fresh coriander and a lime wedge
(GF, DF*, Ve*, V)

SRI LANKAN HOT BUTTER CALAMARI

Crispy calamari stir-fried with onions, peppers, mild chillies, spring onions, chilli paste and butter. Topped with crispy curry leaf.
(DF*)

RED WINE BRAISED CHORIZO

Chorizo cooked low and slow in red wine and beef stock, served with warm bread.
(DF*, GF*)

OYSTER MUSHROOM BOA BUNS

Bao buns filled with soy and ginger glazed oyster mushrooms, finished with sesame seeds and spring onion with a drizzle of sriracha mayo.
(DF, V, Ve)

PRAWN TOSTADA

A crunchy corn tortilla with marinated king prawns, smashed avocado, tomatoes, pickled red onion garnished with fresh coriander and lime.
(DF, GF)

APPETISERS

GREEN HERB HUMMUS

Silky hummus with fresh garden herbs, olive oil and warm bread.
(GF*, Df, V, Ve)

£5.95

MIXED OLIVES

Kalamata olives marinated in oil and herbs.
(GF, DF, V, Ve)

£4.95

WARM BREAD

Fresh bread, warmed and served with butter or olive oil and balsamic
(DF*)

£4.00

Pub Classics

THE ROYAL OAK BURGER

Two 4oz smash burgers on a brioche style bun, with lettuce, beef tomato, onion, gherkins and burger sauce. Served with fries, onion rings and coleslaw.
(DF)

£18.95

Additions (£1.50): Applewood smoked cheese, bacon, blue cheese.

FISH & CHIPS

8oz Beer battered haddock, triple cooked chips, tartar sauce and minted crushed peas or garden peas.
(GF, DF*)

£18.50

SAUSAGES & MASH

Three Lincolnshire sausages served on creamy mash accompanied by hearty greens and a charred shallot gravy and topped with crispy fried onions.
(DF*, GF*)

£17.50

PIE OF THE WEEK

Pie of the week served with your choice of creamy mash or triple cooked chips, butter glazed seasonal vegetables and homemade gravy.
(DF*, V*, Ve*)

£19.50

28 DAY AGED SIRLOIN STEAK

8oz Sirloin steak, served with triple cooked chips, rocket salad and grilled mushrooms and cherry tomatoes.

£26.50

Upgrade to truffle parmesan fries for £2.50

Add a sauce for £3:

Peppercorn

Blue cheese

Jus

GF - GLUTEN FREE/DF - DAIRY FREE/V - VEGGIE/VE - VEGAN

* INDICATES DISHES WHERE INGREDIENTS CAN BE REMOVED TO MAKE THEM V, VE, GF OR DF.

SIDES

TRIPLE COOKED CHIPS

£5.50

FRIES

upgrade to truffle Parmesan fries for +£2.50

£4.00

BUTTER GLAZED SEASONAL VEGTABLES

seasonal vegatbles gently warmed in butter

£5.00

POMME PUREE

Mash potatoes with butter and cream

£4.50

DRESSED GARDEN SALAD

Garden salad leaves, cherry tomatoes, cucumber and shallots. tossed in olive oil and balsamic glaze

£3.50

BATTERED ONION RINGS

Beer battered onion rings served with aioli

£4.50

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Desserts

RASPBERRY & GIN CHEESECAKE

A vanilla cheesecake, on a sweet, biscuit base.
Topped with raspberries set in a gin flavoured gel.
Served with meringue and candied orange
(GF, Ve, V)

£8.25

CHERRY & CUSTARD TART

A sweet pastry case filled with poached cherries set in a velvety vanilla custard. Accompanied by a whipped mascarpone cream and cherry coulis.
(V)

£8.50

BELGIUM WAFLE

Traditional Belgium waffle, blueberry compote, topped with an oat crumb and a whipped mascapone cream.
(DF*, Ve*, V)

£8.00

STICKY TOFFEE PUDDING

A rich sponge made with dates, stem ginger and brown sugar in a muscovado toffee sauce. Served with your choice of ice cream, cream or custard
(V)

£8.50

CHOCOLATE FUDGE BROWNIE

A luxurious, gooey, chocolate fudge brownie served warm with your choice of ice cream, cream or custard.
(GF, V)

£8.00

ICE CREAM

Choose from: Vanilla, Chocolate, Strawberry
Served with a hazelnut praline for adults and sprinkles for children

£1.90 A SCOOP

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*A community pub with a modern
approach.*



NESTLED IN THE HEART OF COLLINGHAM, OUR DOG-FRIENDLY VILLAGE PUB AND RESTAURANT
COMBINES THE CHARM OF A COSY, TRADITIONAL ATMOSPHERE WITH THE COMFORT OF MODERN
TOUCHES.