

Sunday

AT THE ROYAL OAK

SUNDAY 12PM -5PM

Starters

GRAVLAX Salmon , delicately cured in-house with dill, citrus and sea salt, served with crisp melba toast and a smooth beetroot purée.	£7.95
BRUSCHETTA Toasted bruschetta topped with confit tomatoes, burrata and crispy basil, finished with olive oil and balsamic dressing.	£7.50
HOISIN PORK BAO Soft bao buns filled with pulled pork glazed in soy, ginger and hoisin, finished with sesame seeds.	£7.25
MUSHROOM SKEWERS Grilled mushroom skewers marinated in garlic and soy, served on romesco sauce and a mint and coriander salad.	£7.50

Mains

All served alongside butter glazed vegetables, braised cabbage, roast potatoes, a homemade yorkshire pudding, stuffing and homemade gravy.

Fancy a smaller portion? Save £2

ROAST BEEF Tender roast beef, served pink.	£18.00
ROAST PORK Succulent roast pork served with crispy crackling.	£18.00
PAN-ROASTED CHICKEN Pan-roasted british chicken breast, on the bone.	£19.50
BEETROOT WELLINGTON Salt-baked cubed beetroot, mixed with sauted onions, red wine and garlic. Encased in a buttery, flaky crust.	£18.00
Add extra roast potatoes, stuffing, or a yorkshire pudding	£1.00

All roast meat available as a childs portion for £11.50

CHICKEN PUTTANESCA Al dente pasta tossed in a bold tomato sauce with olives, capers, garlic and chilli finished with fresh parsley and parmesan. Served with a pan roasted supreme of chicken.	£16.95	MOULES MARINIÈRES Mussels gently steamed in white wine and butter with shallots, garlic, and fresh herbs. Finised with a squeeze of lemon and a herb oil. Served with crusty homemade bread.	£14.50
SAUSAGES AND MASH Three lincolnshire sausages served on pillow of creamy mash, accompanied by green beans and a charred shallot gravy.	£16.00	PIE OF THE WEEK Pie of the week served with creamy mash served with butter glazed seasonal vegetables and homemade gravy.	£17.95
PAN FRIED SEABASS Crispy-skinned sea bass served on a bed of creamy mushroom gnocchi with confit leeks, fresh samphire and micro herbs.	£18.00		

DIETARY OPTIONS, SUBSTITUTES AND ALTERNATIVES ARE AVAILABLE, PLEASE INFORM THE STAFF OF ANY ALLERGIES OR ASK FOR THE ALLERGEN MATRIX

SIDES

CAULIFLOWER CHEESE Steamed florets of cauliflower, enveloped in a rich, cheesy bechemel	£6.00
BUTTER GLAZED SEASONAL VEGETABLES seasonal vegatbles gently warmed in butter	£5.00
POMME PUREE potatoes mashed with lashings of butter and cream	£4.50
RED WINE BRAISED CABBAGE Red cabbage cooked low and slow with red wine, star anise and cinnamon.	£4.95