THE ROYAL OAK

PRIVATE DINING SET MENU
WINTER 2026

2 courses £34 *
3 courses £43 *

v = vegetarian
gf = gluten free

STARTERS

Roast beets, whipped goats cheese, tarragon oil *v gf*
Celeriac croquette, black pepper aioli, sweet pickled celery *v*
Sweet & sticky char sui ribs, chilli, coriander & sesame
Smoked salmon, wholemeal sourdough, lemon & black pepper
Cajun spiced crispy chicken, pickled cabbage, honey & whiskey BBQ sauce
Crispy baby squid, chilli & lime, lemon mayonnaise *gf*

MAINS

Pea & shallot ravioli, wild mushrooms, sweetcorn purée *v*
Butternut squash & four bean chilli, cauliflower & coriander pilaf *v gf*
Breaded scampi, chips, peas, lemon & tartar
Baked cod, buttered new potatoes, spinach, parsley champagne cream *gf*
Confit duck leg, chorizo & butter bean cassoulet, root vegetable crisps
Butter-roasted corn fed chicken breast, lyonnaise potatoes, green beans, bacon jus *gf*
Chargrilled flat iron steak, chips & watercress *(£4 supplement)*

PUDDINGS

A selection of ice creams & sorbets
Affogato – shot of espresso, vanilla ice cream *gf*
Spiced egg custard tart, apple & pear compote
Chocolate brownie, toffee sauce, vanilla ice cream
Vanilla rice pudding, winter berry & cinnamon compote *gf*
Cheese board, crackers, fruit chutney *(£4 supplement)*

**prices and content subject to change*

This menu requires a pre-order at least 1 week in advance, from a refined selection
An optional 12.5% service charge is added to your bill – please ask if you would like this removed
Please ask to see all information about the 14 main ALLERGENS present in our menu