THE ROYAL OAK

Sample Sunday Lunch

Apéritifs

Aperol spritz	*£8.50*
Glass of Hundred Hills English sparkling wine	*£15.85*
Kir Royale	*£16*

Mocktails

Cranberry spritz	*£5.75*
Elderflower, ginger beer, cucumber & mint	*£5.50*
Alcohol free gin & tonic, blueberries, grapefruit	*£6.50*

Kids

2 courses with ice cream £14.50

Mini roast beef, lamb, pork or turkey

Scampi & fries

Starters

Homemade rosemary & garlic focaccia and ciabatta, cold pressed rapeseed oil, balsamic	*£4.50*
Mixed kalamata olives	*£4*
Cumin roast butternut squash hummus, crudités	*£5*
Confit heritage beets, candied hazelnuts, blue cheese & grain mustard	£11
Roast artichoke, wild mushroom & goats cheese tart, bitter leaf salad, truffle dressing	£11
Treacle cured salmon gravadlax, pickled fennel, watercress, apple & walnut	£12
Chicken liver, cranberry, port & orange parfait, focaccia, cherry chutney	£12
Gambas pil pil with olive oil, garlic, chili & parsley	£12.50
Sticky char sui ribs, hoisin, sesame & chili	starter £12.50 / as a main with fries £25
Tempura soft shell crab, Asian vegetable salad, wasabi mayo	£14

Mains

Roast sirloin of beef	£28.50
12 hour slow roast lamb shoulder	£27
Roast Porchetta with fennel seeds & thyme	£27
Roast turkey & traditional trimmings	£27

all with Yorkshire pudding, roast potatoes, parsnips, carrots, buttered sprouts & braised red cabbage

Squash, celeriac & chestnut mushroom moussaka, zucchini fritti	£21
Falafel bowl, black quinoa, roast sweet potato, avocado, pickled red cabbage, tzatziki	£22
Asian marinated fillet of bream wrapped in banana leaf, coconut rice, coriander, chilli & lime salad, charred bok choi	£25
Grilled chalk steamed trout, lobster, tomato & preserved lemon risotto, rocket	£28

Grill

220g flat iron £29.50
with chips & watercress

220g rib eye steak £34.50
peppercorn sauce / garlic butter £2.50

Sides

Mixed Sunday vegetables £5.75 | Tomato and basil salad £5.75 | Mixed leaf salad £5.75

Puddings

Fruit & nut Florentines	£7
Sweet orange & cranberry tart, lemon & lime mascarpone, snap biscuit	£10
Honeycomb & pecan cheesecake, toffee sauce, maple ice cream	£10
Gingerbread blondie, apple & calvados sorbet, dark chocolate ganache	£10
Blackberry clotted cream sundae, hazelnut sponge, blackberry & hazelnut compote	£12.50
Cheese board, crackers, pear, cinnamon & sultana chutney	£14.50

An optional 12.5% service charge is added to all bills and is shared fairly amongst all staff from this restaurant.
Please ask if you would like this removed & suggest ways we could improve—thank you. For ALLERGEN info please refer to the ALLERGEN chart.