

SAMPLE MENU

Please note dishes and prices may vary

APÉRITIFS

Aperol spritz . . . £8.60	Kir Royale . . . £16.50
Hugo spritz—elderflower liqueur, prosecco, soda	£8.75
Negroni—gin, Campari, vermouth	£8.75
Mojito—Havana club, lime, sugar, mint	£8.95
Old fashioned—bourbon, angostura, gomme syrup, orange. . .	£11.50

MOCKTAILS, NO & LO

Berry breeze—mixed berries, raspberry, mint	£4.50
Citrus fizz—pink grapefruit, lemon, lime & soda	£5.25
Nojito—lime, sugar, mint	£5.95
Elder ginger—elderflower, ginger beer, cucumber, mint	£5.85
Alcohol free gin & tonic, blueberries, grapefruit	£6.85
Asahi 0% lager £5.10 ~ Guinness ‘o’ £6.30 ~ Solo 0% pale ale	£5.35

KIDS

2 courses to include ice cream £15	
Breaded chicken ~ pork sausages ~ fish fingers with fries & peas	
Tagliatelle with tomato & basil	

Ice creams with berry sauce, marshmallows & sprinkles	
Vanilla / cherry cola / blue bubble gum / mint choc chip butterscotch / strawberry / chocolate	
3 mini Biscoff filled mini doughnuts	£6
Chocolate brownie sundae, chocolate ice cream & cookie dough	£7

STARTERS

Mixed kalamata olives £4 ~ Garlic & rosemary focaccia & ciabatta, oils £5.25 ~ Wild boar & apple sausages, spiced apple & cider purée	£4.75
White onion & confit garlic soup, gruyère croute	£11.50
Devilleed woodland mushrooms on toasted sourdough, brandy & mustard cream, chive oil	£12
Sweet & sticky char sui ribs, hoisin & chili	starter £12.75 main with fries £25.50
Duck rillettes, star anise & juniper, pickled heritage beets, rye	£12.50
Salt & pepper squid, Thai dipping sauce	£12.50
Smoked loch Duart salmon, pickled fennel & shallot salad, crispy capers	£12.75
Baked queenie scallops in the shell, orange, parsley & hazelnuts	£15

SALAD & SANDWICHES

Green wheat freekeh with dukkah roast squash, harissa chick peas, baby spinach, honey yoghurt, pomegranate & coriander	£23
Brioche & gruyère toastie, truffle oil, fries	£19
Slow cooked ox cheek ciabatta, pickled fennel, fries	£20

MAINS

Roast pumpkin, chili & pinenut gnocchi, pecorino & lemon oil . .	£23
Breaded scampi & chips, peas, lemon & tartar	£24
Roast pork chop, bubble ‘n squeak, grain mustard sauce	£25
Braised featherblade of beef, truffled celeriac mash, grilled king oyster mushroom, redcurrant jus	£25
Pan roast venison haunch, honey glazed heritage carrots, creamy mash, juniper & redcurrant jus	£26
Roast cod fillet, white bean, tarragon & purple carrot cassoulet, toasted almonds, buttered kale	£28
Lobster, king prawn & crab gratin, champagne & saffron creamed leeks	£32

ROASTS & GRILL

12 hour slow roasted lamb shoulder, crispy potatoes, green beans, redcurrant jus	£75 for 2
220g flat iron steak	£30
220g ribeye steak	£36
500g châteaubriand	£85 for 2
with chips & watercress	
Diane / café de Paris butter / peppercorn sauce	£3
champagne & saffron creamed leeks ~ house green salad ~ rocket & balsamic salad honey glazed heritage carrots ~ buttered green beans ~ creamy mash ~ chips/fries	all £5.75

PUDDINGS

Mini Biscoff filled doughnuts	£6
Cinnamon spiced apple & pecan crumble, vanilla ice cream	£10
Steamed orange & Grand Marnier pudding, bitter chocolate ice cream, candied clementines	£10
Red wine poached pear, apple sorbet & agave syrup	£10
British cheese board, Thomas fudge crackers, fig chutney	£15

ICE CREAMS & COUPES

Affogato—vanilla ice cream, espresso shot	£7.25
XO “affogato” - Pedro Ximenez sherry, vanilla ice cream	£8.50
Dark cherry & raspberry ripple meringue sundae, raspberry coulis	£12.50
Chocolate brownie sundae, cookie dough ice cream	£12.50

AFTERNOON TEA

Served Mon—Sat, Jan - Nov Pre booking required
Finger sandwiches, fruit scones, clotted cream, conserves, cakes, afternoon fancies £24.50

GIFT VOUCHERS

For sale on our website www.royaloakyattendon.com
Mother’s day, Father’s day, Christmas, anniversaries, birthdays— or just to tell someone you love them

FEAST

Minimum 10 people 5 days’ notice required
Whole roast suckling pig £38 Roast fore rib of beef £38 12 hour lamb shoulder £37.50

PRIVATE ROOMS

For up to 38 people
breakfast meetings conferences drinks parties ~ family lunches dinner parties please ask for details

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 it removed and suggest ways we could improve—thank you.
For ALLERGEN info please refer to the ALLERGEN chart. Please ask to see our GLUTEN FREE & PLANT BASED menus.