

APÉRITIFS		
Aperol spritz . . .	£8.60	Kir Royale . . . £16.50
Hugo spritz—elderflower liqueur, prosecco, soda	£8.75	
Dark ‘n’ stormy—Kraken black spiced rum, ginger beer, lime	£9	
Negroni—gin, Campari, vermouth	£8.75	
Old fashioned—bourbon, angostura, gomme syrup, orange . .	£9.75	

MOCKTAILS, No & Lo	
Berry bramble—mixed berries, raspberry, mint	£4.50
Winter paloma—pink grapefruit, lime, sea salt & maple syrup .	£5.85
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	
Charred halloumi, hot honey & walnuts	£11.50
Devilled 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
Crispy chicken scrumpets, chili & garlic dressing	£12.50
Salt & pepper squid, Thai dipping sauce	£12.50
Smoked loch Duart salmon, pickled fennel & shallot salad, crispy capers	£12.75
Clay pot prawns, chimichurri butter & sourdough.	£14

SALAD & SANDWICHES	
Cumin spiced quinoa & toasted seed salad with goat's cheese, spinach, pomegranate & grilled orange	£23
Brioche & gruyère toastie, fried duck egg, truffle oil, fries . .	£19
Slow cooked ox cheek ciabatta, pickled fennel, fries	£19
Smash burger, bacon jam, jack cheese, pickles & fries	single £19 double £24

MAINS	
Roast pumpkin, chili & pinenut gnocchi, pecorino & lemon oil . .	£23
Chorizo & potato hash, peperonata, gruyère, fried duck egg & chili jam	£23
Beer battered haddock & chips, peas, lemon & tartar	£24
Pork chop schnitzel, fries, Dijon creamed gravy	£25
Slow cooked lamb's breast, crispy crushed potatoes, salsa verde, rich lamb 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	
Café de Paris butter / peppercorn sauce	£3
Buttered kale ~ house green salad ~ rocket & balsamic salad ~ green beans, red wine shallots ~ sherry braised new potatoes ~ chips/fries	
all £5.75	

PUDDINGS	
Mini Biscoff filled doughnuts	£6
Burnt Basque cheesecake, berry compote	£10
Lemon posset, almond and raspberry shortbread	£10
Cinnamon spiced apple & pecan crumble, vanilla ice cream	£10
Cheese board, crackers, pear, cinnamon & sultana chutney . . .	£14.50

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 Monday to Saturday 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 £40 Roast fore rib of beef £40 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.