



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
Charred halloumi, hot honey & walnuts	£11.50
King oyster & portobello mushroom bruschetta, basil pesto & burrata	£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
Salmon & cucumber ceviche with pink grapefruit & lime . . .	£12.75
Clay pot prawns, chimichurri butter & sourdough.	£14

SALADS & SANDWICHES

Chicken & smokey bacon salad with cherry tomatoes, green beans, romaine, croutons, basil salad cream	£23	Lahmacun - Persian flatbread with spiced lamb, mint & garlic yoghurt, hot honey, red cabbage slaw, fries	£19
Cumin spiced quinoa & toasted seed salad with goat's cheese, spinach, pomegranate & grilled orange	£23	Smash burger, bacon jam, jack cheese, pickles & fries	single £19 double £24

MAINS

Tagliatelle, tomato & aubergine ragout, roast peppers, capers & pecorino	£23	Pork chop schnitzel, fries, Dijon creamed gravy	£25
Chorizo & potato hash, peperonata, gruyère, fried duck egg & chili jam	£23	Squid ink spaghetti with grilled octopus, chili, lemon & parsley .	£26
Beer battered haddock & chips, peas, lemon & tartar	£24	Slow cooked lamb's breast, crispy crushed potatoes, salsa verde, rich lamb jus	£26
		Seared swordfish with green lentils, roast squash & baby spinach salad, lemon oil.	£29

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

Tuscan panzanella salad, bread, tomatoes, basil, red wine vinaigrette ~ house green salad ~ rocket & balsamic salad ~ lemon buttered courgettes & peas ~ green beans, red wine shallots ~ sherry braised new potatoes & broad beans ~ chips/fries all £5.75

PUDDINGS

Mini Biscoff filled doughnuts	£6
Burnt Basque cheesecake, berry compote	£10
Lemon posset, almond and raspberry shortbread	£10
Strawberry jam tart, hazelnut frangipane & clotted 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 £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.