

NIBBLES

MARINATED GREEN OLIVES GF, V, VE	£4.75
TEAR & SHARE ROSEMARY & GARLIC FOCACCIA VA, VEA (2-3 People) Olive oil & balsamic vinegar, bacon whipped butter	£10.50
SALTED POTATO SKIN CRISPS GF, V, VE	£3.00
SALTED PORK CRACKLING GF Apple sauce puree	£5.00

STARTERS

MINI BAKED CAMEMBERT GFA, V Onion & balsamic chutney, toasted ciabatta	£10.00
HONEY & CHILLI CRISPY SHREDDED CHICKEN Asian ginger, chilli & garlic sauce, sesame seeds	£7.90
BUFFALO CHICKEN WINGS GF Blue cheese sauce, sesame seeds <i>Turn it into a wing bucket</i>	£7.50 £10.50
TEMPURA TORPEDO PRAWNS Sweet chilli dip, lemon	£8.75
HALLOUMI FRIES GF, V Hot honey dip	£7.50
BUTTERMILK CHICKEN GOUJONS Bbq sauce dip	£7.90
WHOLE WHITEBAIT GF Crispy kale, tartare, lemon & thyme salt	£7.50
LEEK & POTATO SOUP GFA, V, VEA Bacon bits, spring onion, chilli oil, toasted ciabatta, butter	£6.50
GARLIC BROCCOLI & CAULIFLOWER BITES GF, V, VEA Parmesan, blue cheese sauce	£7.20
DUCK GYOZAS Plum dip	£8.00
CRISPY COD BITES Tartare sauce, lemon	£7.90



THE ROYAL OAK
CARLTON

GRILL

ALL SERVED WITH A CHOICE OF CHIPS, FRIES, SWEET POTATO FRIES, UPGRADE TO TRUFFLE FRIES FOR £1.25

8OZ CHEESEBURGER Toasted brioche bun, crispy fried onions, american cheese, lettuce, tomato, gherkin, burger sauce	£15.50
BREADED CHICKEN BURGER Toasted brioche bun, american cheese, raw slaw, lettuce, chick fil sauce	£15.50
SLICED BAVETTE STEAK GF 28-day dry aged matured, chimichurri sauce, skin on fries, rocket	£19.50
8OZ RIBEYE GFA 28 day dry aged matured, onion loaf, wedge of gem, caesar dressing, crispy onions	£25.50
QUARTER POUND PLANT BASED BURGER V, VEA Vegan mayonnaise, lettuce, tomato, gherkin, skin on fries	£15.50

CLASSICS

BEER BATTERED FISH & CHIPS GFA Homemade minted mushy peas, tartare sauce, lemon	£16.50
HAND CRAFTED BEEF LASAGNE Garlic bread, wedge of gem, caesar dressing, crispy onions	£13.50 £16.50
VEGGIE LASAGNE V Garlic bread, wedge of gem, caesar dressing, crispy onions	£12.50 £15.00
CUMBERLAND SAUSAGE & MASH GFA Crispy fried onions, garden peas, gravy	£11.80 £13.80
SCAMPI & CHIPS Peas, tartare sauce, lemon	£13.00
HAND CRAFTED CHICKEN & CHORIZO PIE Creamy mash, seasonal greens, red wine gravy	£16.50
SPRING SALAD GF, V, VE Cucumber, carrots, spring onion, lettuce, peas, radishes, pineapple, lemongrass & ginger dressing	£11.50

SPRING BITES

BREADED CHICKEN TAGLIATELLE VA Creamy lemon & parmesan sauce, garlic bread	£16.00
CHICKEN TIKKA MASALA GFA Herb white rice, naan bread	£16.00
BEER BRAISED VENISON GFA Creamy mash, braised red cabbage, honey roasted carrots, gravy, crispy onion	£19.50
OVEN BAKED SALMON FILLET GF Roasted new potatoes, seasonal greens, creamy white wine, parsley, & lemon sauce	£18.75
SMOKED PAPRIKA VEGETABLE POT PIE V Potato, carrot, mushroom, leeks, peas, creamy mash, seasonal greens, red wine gravy	£15.00

SUNDAY ROASTS

ALL SERVED WITH DUCK FAT ROAST POTATOES, BRAISED RED CABBAGE, HONEY ROASTED CARROTS, TENDERSTEM BROCCOLI, YORKSHIRE PUDDING & GRAVY.

HALF ROAST CHICKEN	£17.00
ROAST GLAZED GAMMON	£17.00
ROAST TOPSIDE OF BEEF	£18.50
APRICOT & GOAT CHEESE NUT ROAST V, VEA Served with veggie potatoes	£16.00
SLOW COOKED LAMB SHANK Served with mash potatoes	£23.00
SMALL ROASTS Available in beef, gammon, chicken	£11.00
KIDS ROASTS Available in beef, gammon, chicken	£8.00

PIGS IN BLANKET	£2.00
CAULIFLOWER CHEESE	£4.00
EXTRA YORKSHIRE PUDDING	£1.00
ADD EXTRA MEAT	£4.50

GRAVY ON THE SIDE, NO PROBLEM.
PLEASE LET US KNOW.