

THE ROYAL OAK

MARINATED GREEN OLIVES **GF, V, VE** 4.50

TEAR & SHARE ROSEMARY & GARLIC FOCACCIA
VA, VEA 10.50
(2-3 People) Olive oil & balsamic vinegar, bacon whipped butter

SALTED PORK CRACKLING **GF** 4.80
Apple sauce puree

GARLIC & HERB DOUGHBALLS **V, VE** 6.00
Bacon whipped butter

MINI BAKED CAMEMBERT **GFA, V** 9.50
Truffle oil, crispy onion, toasted ciabatta

HONEY & CHILLI CRISPY SHREDDED CHICKEN 7.80
Asian ginger, chilli & garlic sauce, sesame seeds

BUFFALO CHICKEN WINGS **GF** 7.40
Blue cheese sauce, sesame seeds
Turn it into a wing bucket

BREADED BUTTERFLY KING PRAWNS 8.00
Sweet chilli dip, lemon

HALLOUMI FRIES **GF, V** 7.30
Hot honey

BUTTERMILK CHICKEN GOUJONS 7.20
Bbq sauce

LIME & SOY GLAZED PORK BELLY BITES **GF** 7.50
Chilli, spring onion, chipotle mayonnaise, sesame seeds

WHOLE WHITEBAIT **GF** 7.20
Crispy kale, tartare, lemon & thyme salt

MINI CHORIZO SAUSAGES **GF** 8.00

FRENCH ONION SOUP **V, GFA** 6.50
Gruyere

BUFFALO CAULIFLOWER BITES **GF, V** 6.70
Blue cheese sauce

CRISPY SQUID RINGS 7.80
Garlic mayonnaise

8OZ CHEESEBURGER **GFA** 15.30
Toasted brioche bun, crispy fried onions, american cheese, lettuce, tomato, gherkin, burger sauce

BREADED CHICKEN BURGER 15.30
Toasted brioche bun, american cheese, raw slaw, lettuce

THE ROYAL STACK **GFA** 16.50
6oz beef burger, toasted brioche bun, caramelised onions, american cheese, bacon, fried egg, burger sauce

SLICED BAVETTE STEAK **GF** 19.50
28-day dry aged matured, chimichurri sauce, skin on fries, rocket

8OZ RIBEYE **GF** 25.00
28-day dry aged matured, flat mushroom, confit balsamic shallot, roasted tomato, skin on fries

QUARTER POUND PLANT BASED BURGER **V** 15.20
Vegan mayonnaise, lettuce, tomato, gherkin, skin on fries

CAULIFLOWER STEAK SCHINITZEL **GFA, V** 15.00
Creamy mash, seasonal greens, creamy mushroom sauce

FISHERMAN'S CATCH
Chef's weekly choice of fresh fish, served with seasonal accompaniments, ask your server for details

CAJUN PESTO RIGATONI **V** 14.00
Sun dried tomato, pine nuts, herb oil, parmesan, garlic bread

SLOW COOKED SHORT RIB **GF** 19.00
Creamy mash, glazed honey carrots, savoy cabbage, roasted leeks, red wine gravy

BEER BATTERED FISH & CHIPS **GFA** 15.50
Homemade minted mushy peas, tartare sauce, lemon

HAND CRAFTED BEEF LASAGNE 13.20/15.80
Wedge of lettuce, cucumber, tomato, honey & mustard dressing

VEGGIE LASAGNE **V** 12.40/15.00
Garlic bread, wedge of lettuce, cucumber, tomato, honey & mustard dressing

CUMBERLAND SAUSAGE & MASH **GFA** 11.80/13.80
Crispy fried onions, garden peas, gravy

SCAMPI & CHIPS 13.00
Peas, tartare sauce, lemon

HAND CRAFTED STEAK & ONION PIE 17.00
Creamy mash, seasonal greens, red wine gravy

BEER BATTERED HALLOUMI & CHIPS **GFA, V** 13.00
Homemade minted mushy peas, tartare sauce, lemon

SLOW COOKED CHILLI CON CARNE 16.00
White rice, garlic bread