

# 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 BUTTERLY KING PRAWNS 8.00

Sweet chilli dip, lemon

HALLOUMI FRIES GF, V 7.30

Hot honey

BUTTERMILK CHICKEN GOJONS 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