

The Royal Oak LUNCH

PLEASE PLACE YOUR ORDER AT THE BAR
we will require your table number

- Small Plates**
- Focaccia & dips** – homemade bread topped with za’atar, spiced aubergine dip & wild garlic pesto (vgo) 7
 - Pork pie** – Homemade pork pie with piccalilli 7
 - Honey mustard sausages** - Cumberland chipolatas in a honey mustard glaze (gf) 7
 - Salt baked beetroot** – crumbled goats’ cheese, candied walnuts & rocket (v) 7
 - Asparagus in blankets** -Grilled English asparagus wrapped in pancetta with romesco sauce (gfo) 7.50
- Hot butties**
- Filled sourdough baguettes, with rocket salad**
 - Roasted top side of beef** – fried onions and melted mozzarella cheese 8.50
 - Chicken tenders** – chilli mayo and pickles 8
 - Fish finger goujons** –tartare sauce 8
 - Pan fried halloumi** – roasted red pepper, wild garlic pesto (v) 7.50
- Sides**
- Fries** (v, gfo) 3.5
 - Slaw** (v, gf) 3
 - Honey roasted carrots** (vgo, gf) 3.5
- Desserts**
- Tiramisu** – layered mascarpone, cream, ladyfingers, amaretto & espresso (v)7
 - Sticky toffee pudding**- toffee sauce and vanilla ice cream (v) 7
 - Local ice cream** (vgo) (gf) 5

Please make us aware of any intolerances or dietary requirements

(v) – Vegetarian (vg) – Vegan (gf) – Gluten free (gf) – Gluten trace (vo) – Vegetarian option (vgo)- Vegan option (gfo) – Gluten free option