

# The Royal Oak

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
  - 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
- Mains**
- Chicken Kyiv**– panko crumbed chicken breast, garlic butter centre, homemade skin on chips, coleslaw 14
  - Shepherds pie**– roasted lamb shoulder, mash potato top, pickled red cabbage & vegetables 16.5
  - Lasagne verde** –filled with puy lentils, courgette, peppers, leeks, tomatoes with garlic bread & salad (v) 12
  - Beer battered haddock** – homemade skin on chips, mushy peas & tartare 14
  - Pork chop** – local saddleback pork chop, mustard mash, apple butter, cavolo nero & gravy (gf) 15
- 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