

# THE ROYAL OAK

# TEMPORARY MENU UNTIL WE SETTLE IN

## **Starters**

Padron Peppers £6.5 (v)
Cauliflower Croquetas £8 (v)
Fresh Calamari, Lime Mayo & Paprika £8
Bruschetta, Wild Mushroom & Blue Cheese £7
Corn Ribs, Sweet Chilli Sauce & Spice Rub £6.5 (vg)
Hot-Smoked Salmon Salad, Fennel, Orange, Whole-Grain Mustard & Walnuts £12.5/£18 (gf)

# **Sunday Roasts**

38 Day Aged Grass Fed HG Walter Strip Loin £24.5
Rolled Porchetta, Arista Stuffing & Crackling £25
Free Range Roast Chicken £21
Homemade Roast Root Vegetable & Mixed Nut Wellington £18 (v,vg option)
All Roasts Served with Roast Potatoes, Seasonal Greens, Root Vegetables,
Yorkshire Pudding & Homemade Gravy
Extra Yorkshire Pudding £1.5
Add - Cauliflower Cheese £6.5

### Mains

HG Walter Burger, Cheese, Onion Jam, Tomato, Lettuce, Pickles, House Sauce & Fries £17 Fresh Tortelloni, Pumpkin, Burnet Butter, Walnuts & Sage £16 (v)
Portobello Mushroom Burger, Vegan Cheese, Chimichurri, Vegan Aioli & Fries £14.5 (vg)
Battered Atlantic Haddock, Chips, Tartare Sauce & Crushed Garden Peas £17.5 (gf)

#### Sides

Roast Potatoes £5, Fries £4.5, Sweet Potato Fries £5, Green Salad £4.5, Tomato Salad £5.5

#### **Desserts**

Homemade Chocolate Brownie with Vanilla Ice Cream £8 (v) Vanilla Panna Cotta & Mixed Berry Coulis £9 Affogato - Vanilla Ice Cream & Double Espresso £7.5 (v) Selection of Ice Cream - Chocolate, Vanilla & Sea Salted Caramel £7 (v)

Please inform your floor person if you have any allergies. (vg) – Vegan, (gf) – Gluten Free, (so) – Soya, (sf) – Shellfish, (df) – Dairy Free, (n) – Nuts, (v) – Vegetarian, (se) – Sesame

Due to all our dishes being made in house, wait times may vary. A discretionary 12.5% service charge will be added to your bill