

# The Royal Oak

## Starters

- Baked breads, olives, olive oil & balsamic dip 7.00  
Smoked salmon and haddock scotch egg with red pepper ketchup 5.95  
Pork shoulder croquette with apple puree 7.50  
Smoked mackerel & beetroot carpaccio salad with horseradish mayonnaise 8.00  
Bruschetta topped with heritage tomatoes, avocado, radish, olives & basil 7.50  
Rare steak, wild mushrooms & green beans, white wine shallot reduction on sour dough 8.50  
Welsh rarebit on sour dough, wild mushrooms & hens' egg 7.90

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## Fish

- Fresh tuna steak, crispy poached egg, green beans, olives, tomatoes & buttered new potatoes 18.00  
Catch of the day – please ask a member of the team for details  
Traditional fish & chips, pea puree & tartar sauce 14.50  
King prawn & lobster bisque linguini 15.00

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## Vegan/vegetarian

- Mediterranean vegetable and heritage tomato mille-feuille, tomato and basil sauce 15.00  
Jack fruit chilli, brown & wild rice, flat bread & sweet pickles 14.00  
Grilled courgette, artichoke, roasted red onion & hummus wraps with fries 15.00

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## From the Grill

- 16oz T-bone, fondant potato, mushrooms & tomatoes 30.00  
8oz Sirloin, dauphinoise potato, mushrooms and tomato 23.50  
8oz Flat Iron, rosemary salt fries & bistro salad 17.00  
Onion rings 3.00

## Sauce

- Peppercorn sauce 3.00, blue cheese sauce 3.00, bourbon sauce 4.00, garlic butter 2.50

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- Chicken Kiev, wild garlic butter, bistro salad and truffle & parmesan fries 15.95  
Barbary duck breast, fondant potato, tender stem broccoli and red wine & berry sauce 22.00  
8oz Burger, streaky bacon, swiss cheese, burger sauce & triple cooked chips 14.50  
Falafel burger, vegan cheese, flat mushroom & facon jam & triple cooked chips 14.50

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## Sides

- Chips 3.50, Fries 3.00, Garlic bread 3.00, Cheesy chips 4.00, Garlic bread with cheese 3.50  
Blue cheese & almond tender stem 3.50, Mediterranean vegetables 4.00, Bistro Salad 3.00

If you have any allergen queries, please speak to a member of the team before ordering