

The Royal Oak

Evening Menu

While you wait

Rustic breads and olives to share 8.00

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Starters

Soup of the day with rustic breads 6.95

Pork rilette, pear chutney, celeriac remoulade, watercress & focaccia 7.50

Scallop in shell, pork belly fritter, crushed peas & truffle cream sauce 9.00

Goats cheese mousse, croutons, raisin gel, popcorn capers & parsley oil 8.00

Venison & pork scotch egg, roasted fig chutney 8.00

Roasted cauliflower, raisin gel, celeriac puree & roasted artichoke 7.50

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Main course

Short rib of beef open ravioli, cavolo Nero & wild mushrooms 19.00

Haunch of venison, fondant potato, braised chicory, quince jelly, baby carrots & port jus 21.95

Brixham Market fish with red pepper & lobster bisque, roasted fennel & sea vegetables 21.95

Beef burger, streaky bacon, Monterey jack cheese, burger sauce, gherkins & triple cooked chips 15.95

Butternut squash & sage gnocchi, salsa Verde & hazelnut salad 14.00

Trio of sausages, creamed mashed potato, garlic green beans & red onion gravy 14.95

Squid ink risotto, with langoustine and clams 17.50

Moving mountain vegan burger, mushroom, vegan cheese, burger sauce, gherkins
& Triple cooked chips 15.50

Chicken supreme, wild mushroom & tarragon sauce, roasted new potatoes & baby carrots 18.00

Beer Battered fish, pea puree, tartar sauce & triple cooked chips 15.50

Portabella mushroom vegetarian Kiev, pave potatoes, roasted radicchio & seasonal vegetable 14.50

Rump steak, garlic butter, mushrooms & tomatoes & fries 19.00

Ribeye steak, roasted shallots, wild mushrooms, wilted spinach, pave potatoes & rich red wine jus 23.00

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Sides

Dirty fries 9.50, Chips 3.00, Cheesy chips 4.00, Fries 3.50,

Garlic bread 3.50, Garlic bread with cheese 4.00

Onion rings 4.50, Garlic green beans 3.00,

Blue cheese sauce 3.00, Peppercorn sauce 3.00

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