

The Royal Oak

Example Menu 04.05.2024

Aperitifs

Aperol Spritz

A double shot of Aperol paired with a 75cl bottle of Prosecco, a splash of soda water and a slice of orange

Woo Woo

Something fruity

Bloody Mary

Tomato juice n voddy

Please make us aware of any allergies prior to ordering. Please be aware that if you order mains only, they may take up to 40 minutes due to the restraints of our kitchen.

Starters

Asparagus Velouté (v) £9.00

Chive and truffle crème fraiche and a slice of house bread

Louisiana Spiced Tiger Prawns £11.00

Lime, leaves and a slice of house bread

Free Range Pork & Sage Scotch Egg £10.00

Black pudding and cauliflower purée

Chargrilled Asparagus £11.00

Wrapped in Parma ham, dress with parmesan shavings, a balsamic glaze and basil oil

Shortcrust Pastry Crab Tart £11.00

Rouille dressing and fine leaves

Crispy Braised Pork, Snail & Parsley Pastilla £11.00

Sauce Gribiche

Mains

Bavette Steak £27.00

Homemade frites, house salad and a red wine jus

Fillet of Salmon £23.00

Dill gnocchi, spinach, samphire, courgette with a shellfish and lobster bisque

Red Onion, Courgette & Goats Cheese Tart Fine £21.00

Spring onions, sauce vierge, house salad with homemade frites **OR** sautéed jersey royals

Tenderloin Pork £23.00

Pak choi, asparagus, gratin potatoes with a braising jus

Shortcrust Pastry Crab Tart £22.00

Rouille dressing, house salad with homemade frites **OR** sautéed jersey royals

Desserts

Profiteroles £9.00

Filled with vanilla ice cream and topped with hot chocolate sauce

Banana Tart Tatin *ALLOW 20 MINS* £10.00

With chocolate ice cream and homemade brandy snap

Vanilla Crème Brûlée £9.00

Homemade shortbread

Poached Rhubarb & Vanilla Cheesecake £9.00

Rhubarb jelly and raspberry coulis

Homemade Shortbread *WITH 2 SCOOPS OR ICE CREAM OR SORBET* £7.00

Vanilla and clotted cream, honeycomb, chocolate, strawberry and clotted cream, salted caramel ice cream **OR** raspberry or lemon sorbet