



Sunday Menu

Starters

- Tuna Tartare, yuzu, pickled lotus root & Coriander £7.5
- (v) Parsnip, cumin & roasted carrot soup £6
- (v) Cauliflower cheese croquette, red onion jam & herb salad £6.5
- Chicken liver parfait, pistachio crumble, chutney & brioche toast £7
- Spiced crispy Whitebait, chilli jam & pickled vegetables £7

Mains

- Royal oak cheese Burger, tomato relish, pickles, brioche & fries £13.5
- (v) Pumpkin, wild mushroom & sage pasta with Yorkshire pecorino £13.5
- Sea Bream fillet, cous cous & salsa verde £15
- Sweet potato & cauliflower curry with spiced chickpeas & spinach £13

Sunday Roasts

Served with seasonal vegetables, Yorkshire pudding and roast potatoes

- 35 day dry aged Beef Sirloin £16.50
- 8 hour slow roasted Pork Belly £15
- Beer Roasted Chicken & stuffing £15
- Vegetarian roast £14.5

Sharing Roasts

- Beef sirloin, pork belly & half roast chicken for 3-4 £49.95
- Rosemary & garlic roasted lamb shoulder for 2-3 £45
- (subject to availability – please book to ensure you don't miss out!)

Sides

all £4

Rosemary & sea salt fries • Rocket salad • Seasonal greens • Onion rings

Desserts

- Apple crumble cheesecake, cinnamon ice cream £6.5
- Sticky Toffee pudding, butterscotch & caramelized banana £6.5
- Chocolate Ganache with mint chocolate crumble £6.5
- Chef's selection of cheeses with crackers and chutney
- 3 for £7 5 for £9

An optional 12.5% service charge will be added to your bill. For assistance with allergens and dietary requirement please ask