



Sunday Menu

Starters

- Crispy squid, chili jam & pickled vegetables £7.5
- (v) Tandoori Beetroot, coriander yoghurt & apple relish £7
- (v) Cauliflower cheese croquette, red onion jam & rocket £6.5
- House cured salmon, lemon puree & pickled fennel £7.5
- Rabbit & ham hock terrine, beer sourdough, fruit chutney £7

Mains

- Royal Oak cheese burger, tomato relish, pickles, brioche & fries £13.5
- Stone bass fillet, mussel & white bean stew & pumpkin broth £15
- (v) Wild mushroom & pearl barley risotto, spinach, pecorino & roast onions £13
- (v) Miso glazed Squash, swede "spaghetti", charred cabbage & fermented garlic £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
- Herb roasted free range corn-fed chicken & Stuffing £15
- Vegetarian roast £14

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 & cinnamon cheesecake, hazelnut crumble & creme anglaise £6.5
- Sticky Toffee pudding, butterscotch & caramelized banana £6.5
- Dark Chocolate delice, salted caramel, & baileys £7
- Chef's selection of cheeses with crackers and chutney
- 3 for £7 5 for £9

(please ask the team for our cheese list)

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