



### Starters

- House cured salmon, lemon puree & pickled fennel £7.5
- (v) Tandoori Beetroot, coriander yoghurt & apple relish £7
- (v) Cauliflower cheese croquette, red onion jam & herb salad £6.5
- Seared Pigeon, black pudding croquette, sweetcorn and figs £7.5
- Tempura Squid, chilli jam & pickled vegetables £7
- Rabbit & ham hock terrine, beer sourdough, fruit chutney £7

### Mains

- Royal oak cheese Burger, tomato relish, pickles, brioche & fries £13.5
- (v) Wild mushroom & pearl barley risotto, spinach, pecorino & roast onions £13
- Herb roasted chicken, mini chicken & leek pie, chicken gravy & buttery mash £14
- Stone bass fillet, mussel & white bean stew & pumpkin broth £15
- Gressingham Duck breast, crispy leg, root vegetables, caramelized plums & duck jus £16.5
- Aged Rib eye, braised rib, onion textures, wild mushrooms, tarragon & beef fat potatoes £21
- (v) Miso glazed Squash, swede "spaghetti", charred cabbage & fermented garlic £13

### Sides all £4

- Rosemary & sea salt fries • buttery mash • Seasonal greens
- Tempura broccoli with oglesfield • 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)