

# THE ROYAL OAK

## 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  
Herb roasted Guinea fowl, wild mushrooms & pearl barley risotto £15  
Sea Bream fillet, cous cous, charred cabbage & salsa verde £15  
Confit Duck leg, red cabbage, dauphinoise potatoes, apples & green  
peppercorns £14  
(v) Sweet potato & cauliflower curry with spiced chickpeas & spinach £13  
Aged Sirloin, braised ox cheek horseradish mash, roast shallots & tarragon £21

## Sides all £4

- Rosemary & sea salt fries • buttery mash • Seasonal greens  
Tempura broccoli with oghlesfield • Onion rings

## Desserts

- Apple crumble cheesecake, cinnamon ice cream £6.5  
Sticky Toffee pudding, butterscotch & caramelized banana £6.5  
Chocolate ganache, mint chocolate crumble £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 requirements please ask your server.