



Main Menu

Starters

- (v) Slow cooked egg, fermented mushroom broth, sourdough soldiers £7
- (v) Cauliflower cheese croquette, curried cauliflower puree & coriander oil £6.5
- Confit Duck terrine, crispy rabbit croquette & pear chutney £7.5
- Chorizo “burger” red cabbage kimchi, steamed bun £7
- Sauteed Tiger prawns, black rice & saffron aioli £7.5
- Marinated tuna loin, pickled vegetables, Chilli relish £7.5

Mains

- Royal oak cheese burger, tomato relish, pickles, brioche & fries £13.5
- Market fish, very green curry, crispy rice noodles £14.5
- Guinea fowl, root vegetables, onion puree, roast leeks, cider rarebit £13.5
- Lamb cuts, dauphine potatoes, heritage carrots & harissa £14.5
- Dry aged Sirloin, Beef fat potatoes, wild mushrooms, roast shallots & red wine jus £21
- (vg) Smoked tofu sausages, crushed sweet potato, charred cabbage, herb jus £13
- (v) Pumpkin, Rioja & mushroom ragu, Linguine, garlic & parsley crumb £13

Sides

all £4

- Hand cut fries • Seasonal greens
- Tempura broccoli with oglesfield • Onion rings

Desserts

- Chocolate doughnuts cinnamon sugar & chocolate sauce £6.5
- Tonka bean panna cotta, rhubarb & ginger compote, Cardamon granola £6.5
- Apple & cinnamon cheesecake, crème anglaise £6.5
- Chef's selection of cheeses with crackers and chutney

3 for £7 5 for £

(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.