

# THE ROYAL OAK

## SUNDAY ROASTS

*Enjoy either two courses for £25 or three for £30*

Marinated olives (VG) £5

Rhubarb & Raspberry Spritz £10

Salted Almonds £4

Bloody Mary £10.5

Paloma 0% £8

## STARTERS

Beetroot cured salmon, pickled cucumber, horseradish cream

Chopped English tomato & burrata toast, basil, garlic, olive oil (V) (VG on request)

Smoked haddock fish cakes, shaved fennel, cucumber, lemon, caper mayonnaise

Chicken liver parfait, confit onion & sherry marmalade, toast

Pork & venison sausage roll, HP sauce

## ROASTS

*All served with roasties, brown butter parsnip purée, Suffolk kale, slow roast carrots, Yorkshire pudding, gravy*

Dry aged Angus beef sirloin

Free range Yorkshire chicken

Old Spot pork belly

Sweet potato, field mushroom & lentil Wellington (V) (VG without Yorkshire pudding)

‘Ultimate Roast’

Angus beef sirloin, Yorkshire chicken, Old Spot pork belly, served with all the trimmings  
£5 supplement

## MAINS

Salmon niçoise, Kalamata olives, green beans, soft egg, confit tomato, mustard dressing

Beer battered haddock, mushy peas, tartare sauce, lemon, fries

Steak & ale pie, buttered kale, creamed potatoes, gravy (VG upon request)

Cotswold white chicken schnitzel, cos lettuce & fennel salad, aioli

## FOR THE TABLE

Honey roast Suffolk parsnips (V) £4

Old spot pork stuffing, herb & confit onion £4

Cauliflower cheese, aged cheddar sauce, chives (V) £5

Pigs in blankets, smoked bacon, Cumberland sausage £3.5

## DESSERTS

Vanilla cheesecake, strawberry compote (V)

Sticky toffee pudding, toffee sauce, vanilla ice cream (V)

Dark chocolate pot, crème fraîche, honeycomb (V)

Vegan passion fruit cheesecake, tropical fruit salad