EST 2014

THE ROYAL OAK

SMALL PLATES

Padrón peppers, Maldon sea salt (VG) £5.5

Chickpea hummus, slow roasted garlic, pita (VG) £7

Buttermilk fried chicken, hot sauce, celery, blue cheese mayo £10

Salt & pepper squid, lemon, ailoi £10.5

ROASTS

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

Dry aged Angus beef sirloin £21.5

Free range Yorkshire chicken £19.5

Old Spot pork belly £19.5

Sweet potato, field mushroom & lentil Wellington (V) (VG without Yorkshire pudding) £18.5

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'Ultimate Roast'
Angus beef sirloin, Yorkshire chicken, Old Spot pork belly, served with all the trimmings
£28

MAINS

Beer battered haddock, mushy peas, tartare sauce, lemon, fries £19

Royal Oak cheeseburger, lettuce, pickle, onion, burger sauce, fries (VG upon request) (Add bacon £2) £18

Cotswold white chicken schnitzel, cos lettuce & fennel salad, aioli £18.5

SIDES

Fries, rosemary salt (VG) £5

Honey roast Suffolk parsnips (V) £5

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

Old Spot pork stuffing, herb & confit onion £5

Pigs in blankets, smoked bacon, Cumberland sausage £6

DESSERTS

Sticky toffee pudding, vanilla ice cream (V) £7.5

Bramley apple & blackberry crumble, vanilla custard (V) £7.5

Ice cream selection £3 per scoop

An optional service charge of 12.5% will be added to your bill. If you have a food allergy or special dietary requirement please inform a member of staff before you order.

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