



# THE ROYAL OAK

PUB | ROOMS | DINING

## RESTAURANT MENU

### TO START WITH

#### **TWICE BAKED GOAT CHEESE SOUFFLE (V)**

WITH APPLE & CANDIED WALNUT SALAD, BEETROOT & BALSAMIC GLAZE  
7.00

#### **PIGEON & DUCK TERRINE**

WITH FIG AND DATE RELISH, CRUSTY ONION LOAF & RED WINE REDUCTION  
7.50

#### **RISOTTO CAKE & BUTTERY CHILLI KING PRAWN**

WILD MUSHROOM, LEMON & CHIVE VELOUTE & PARMESAN CRISP  
7.50

### THE REAL EVENT

#### **NORWEGIAN COD LOIN & BROWN SHRIMP**

WITH CRISPY POTATO ROSTI, WILTED SPINACH & LEMON-DILL CAPER SAUCE  
16.95

#### **VENISON STEAK WITH PLUM & BLACKBERRY SAUCE**

WITH SMOKY GARLIC MASH, CHERRY VINE TOMATOES, PARSNIP CRISP & MICRO HERBS  
20.95

#### **PAN-ROASTED PORK FILLET & CRISPY BLACK PUDDING**

WITH POMME PARSLEY PUREE, RAINBOW CARROTS, PICKLE APPLE SLICES & RED WINE SAGE  
REDUCTION  
17.95

#### **RUMP OF LAMB**

ON A BED OF PEA & MINT PUREE, POTATO & BLACK PUDDING CAKE, WILD MUSHROOM,  
ARTICHOKE HEARTS & RED WINE ROSEMARY JUS  
19.50

#### **AVOCADO & QUINOA SALAD (V) (VG)**

WITH HERITAGE TOMATOES, POMEGRANTE SEEDS & FRESH HERB VINAIGRETTE  
14.50

### TO FINISH WITH

#### **SALTED CARAMEL & BROWNIE TRIFLE**

WITH CREAM CHEESE MOUSSE, CHOCOLATE SAUCE & CARAMEL ICE CREAM  
7.00

#### **CHEF'S SPECIAL STRAWBERRY CHEESECAKE**

STRAWBERRY COULIS & RASPBERRY RIPPLE ICE CREAM  
6.50

#### **BELGIAN CHOCOLATE DELICE**

WITH JUDES COCONUT ICE CREAM, CANDIED PEANUT & RUM CHOCOLATE SAUCE  
6.50

PLEASE ADVISE US OF  
ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS