



THE ROYAL OAK

PUB | ROOMS | DINING

DINING ROOM MENU

STARTERS

CRAB, MANGO, AVOCADO & LANGOUSTINE TARTARE

SOURDOUGH CRUST, PICKLED RADISH & REMOULADE SAUCE
7.50

PAN SEARED DEVILLED CALVES LIVER

TOASTED BRIOCHE, WATERCRESS, POMEGRANATE MOLASSES & BACON CRISP
7.00

SPICY & SWEET POTATO ROSTI, AVOCADO & POACHED EGG (V)

TOASTED PINE NUTS, ROCKET SALAD & VINCOTTO DRESSING
6.00

MAINS

FILLET OF BEEF

ROASTED BONE BARROW, POMME PUREE, CHERRY VINE TOMATOES,
EXOTIC MUSHROOMS & RED WINE BRANDY SAUCE
24.95

HERB CRUSTED SALMON

WASABI PEA PUREE, JERSEY ROYAL, POMEGRANATE GASTRIQUE SAUCE & MICRO CRESS
17.50

RACK OF LAMB

CELERIAC PUREE, SNAP PEAS, ORGANIC BABY CARROTS, SEARED BEETROOTS,
BLACK PUDDING & RED WINE JUS
21.95

BERKSHIRE PORK CHOP

ROSEMARY, LEMON & SAGE CRUSHED NEW POTATO, FRENCH BEANS,
FINISHED WITH CREAMY MUSHROOM & ONION SAUCE
16.95

SEARED POMEGRANATE DUCK BREAST

BRAISED CHICORY, FIG, CELERIAC POMME PUREE & BALSAMIC JUS
17.50

GRILLED HALLOUMI TART (V)

SLOW ROASTED VEGGIES & WILD MUSHROOMS ON PUFF PASTRY & FINISH WITH CRESS & VINCOTTO DRESSING
14.95

DESSERTS

WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE

RASPBERRY RIPPLE ICE CREAM &
ORANGE CRISP
6.50

CLASSIC TIRAMISU

FRESH FRUIT & SINGLE ESPRESSO
6.00

CHOCOLATE FONDANT

RASPBERRY PUREE &
COCONUT GELATO
6.50

PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS