

THE ROYAL OAK

SUNDAY MENU

Our Sunday roasts are available as two courses for 27 or three courses for 32 **excluding trio roast*

SMALL PLATES

9 each

Burrata caprese, mixed heritage tomatoes, herb oil & balsamic glaze (v/gf)

Grilled mango & lime chilli prawns, flatbreads

Superfood falafel & hummus, rocket, pomegranate, pink onions, flatbreads (vg)

Garlic & parmesan chicken wings, home-made Caesar dressing

ROASTS

All roasts served with roast potatoes, maple glazed carrots & parsnips, broccoli, Yorkshire pudding, gravy

Roast beef, horseradish sauce 22

Roast lamb, mint sauce 22.5

Half roast chicken, bread sauce 20

Slow-roasted pork shoulder, apple sauce, crackling 20

Trio roast - beef, pork, lamb, horseradish, mint, apple sauce 25

Mixed vegetable Wellington, roast potatoes, carrots, parsnips, savoy cabbage, onion gravy (v/vg) 19.5

add Cauliflower cheese 6 | Roast potatoes 5 | Roast vegetables 5

MAINS

All served in a toasted brioche bun and skinny fries swap for sweet potato fries 1

Catch of the day, crushed baby potatoes, roasted cherry tomatoes, spinach, samphire, creamy garlic sauce 20.5

Burrata & peach salad, rocket, spinach leaves, pink onions, cucumber, crushed roasted pistachio, tomato, sweet onion dressing 16 (v/gf) **add** Chicken 4

The Royal Oak beef burger, cheddar, streaky bacon, lettuce, tomato, red onion, gherkins, house sauce, rainbow slaw 18.5

Jackfruit burger, apple slaw, gherkins, red onions, lettuce, tomato (ve) 17.5

DESSERTS

Lemon posset, fresh berries, shortbread 7.5

The Royal sticky toffee pudding, butterscotch sauce, vanilla ice cream 7.5

House-baked chocolate brownie, Belgian chocolate sauce, vanilla ice cream 7.5

Traditional Eton mess, forrest berry compote, whipped cream 7.5

If you have any dietary requirements or allergies, kindly inform a member of our team.

(v) = vegetarian (v*) = vegetarian option available (vg) = vegan (gf) = gluten free