

# ROYAL OAK

## PIE NIGHT

### 20TH NOVEMBER



#### STARTERS

##### GOATS CHEESE, BEETROOT & SPINACH QUICHE

Roasted Red Pepper Coulis 7

##### COTSWOLD LAMB PASTILLA

Minted Cucumber & Garlic Yoghurt 8

##### BOURBON SMOKED SALMON TARTE FINE

Beetroot Gel, Compressed Melon 8

#### PIES

ALL SERVED IN A FULL PUFF PASTRY CASE

##### BRAISED OX CHEEK

Old Hooky Onions, Stilton,  
Horseradish & Pea Puree 13

##### CAJUN SALMON

Saffron Potato, Leek & Spinach,  
Wholegrain Mustard Emulsion 12

##### MURGH MAKHANI

Tandoori Masala Chicken, Butter Curry Sauce,  
Pomegranate Yoghurt 12

##### COTSWOLD VENISON

Girolle Mushroom, Beetroot,  
Truffled Celeriac Puree 15

##### AUTUMN ALLOTMENT

Swede, Celeriac, Parsnip, Leek, Honey Carrot Puree 12

#### SIDES

##### ROSCOFF ONION & BORDEAUX JUS 2.5

##### HONEY & PECAN ROASTED CARROT & PARSNIPS 5

##### BEEF DRIPPING PARMESAN CHIPS 6

##### GREEN PEPPERCORN & SMOKED BACON SAUCE 2.5

##### CHARGRILLED HISPI CABBAGE, MISO AIOLI, PARMESAN 5

##### TUNWORTH BOLENGIERE MASH 6

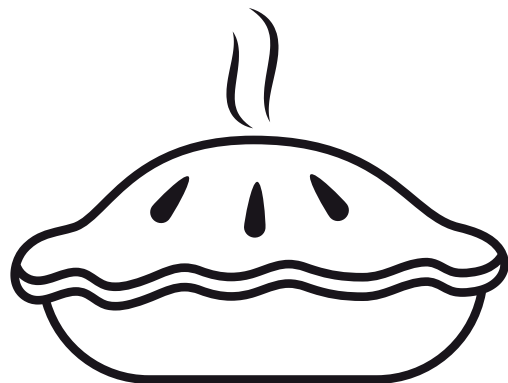
#### PUDDING

##### DARK & SEEDT PUNCH PIE

Whipped Vanilla Mascarpone, Pecan Praline 9

##### APPLE & GINGER FRANGIPANE

Torched Nectarines, Cinnamon Clotted Cream 9



*Please let us know if you have any allergies  
or dietary requirements*