

ROYAL OAK

FISH NIGHT

11TH JUNE



SMALL PLATES

9 each

CAJUN PRAWN COCKTAIL

Home Baked Bread

BIBURY TROUT CEVICHE

Compressed Apple, Fennel, Sourdough Crisp

OYSTER MIGNONETTE

Sea Herb Salad

SALT COD SCOTCH EGG

Green Sauce

MONKFISH SCAMPI

Curry Sauce, Cucumber

KING OYSTER "CALAMARI" RINGS

Tartare Sauce

DEILED MACKEREL FILLET

Asian Style Salad

CRAB THERMIDOR TARTLET

Pickled Enoki Mushroom

LARGER PLATES TO SHARE

18 each

KATSU MONKFISH TAIL

Roasted sweet potato, Curry, Podded Peas

TEMPURA SOFTSHELL CRAB

Soy Marinated Egg, Pickled Enoki Mushrooms, Sesame Emulsion

SALMON PASTRAMI

Lemon Crème Fraiche, House Pickles, Dill Emulsion

GRILLED ARGENTIAN PRAWNS & CHORIZO SKEWERS

Sweet Chilli & Black garlic Butter

ARTICHOKE "CRAB CAKES"

Lemon & Caper Sauce, Miso Samphire, Sesame Seeds

P U D D I N G

LEMON & BLUEBERRY ETON MESS

Lemon Curd, Blueberry Jam, Blueberry Icecream,
Whiskey Honey 9

BLACK FOREST BAKED ALASKA TO SHARE

Black Cherry Ice Cream, Kirsch Soaked Sponge,
Torchd Meringue, Rum Flambe 16

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