

# ROYAL OAK PIE NIGHT



## STARTERS

### ROASTED SCALLOP SURF & TURF

Beef Braised Onion, Hand Dived Scallop,  
Thermidor Glaze 13

### WILD MUSHROOM & BRIGHTON BLUE CHEESE TART

Dressed Chicory & Walnut Salad

### LAMB PASTILLA

Filo Pastry, Minted Yoghurt, Pomegranate Molasses 9

## PIES

ALL SERVED IN A FULL PUFF PASTRY CASE

### ROSEMARY BRAISED LAMB & LEEK

Minted Yoghurt 15

### COTSWOLD CHICKEN & PULLED HAM HOCK

Wholegrain Mustard Emulsion 14

### DRY AGED BEEF BRISKET & KIDNEY

Horseradish Cream 16

### PINK FIR POTATO, SPRING ONION & OLD WINCHESTER

Whipped Feta 14

## SIDES

### CONFIT GARLIC CREAMED MASH 6

### DUCK FAT TRIPLE COOKED CHIPS 5

### BONE MARROW BRAISED ONIONS 5

### CHARGRILLED HISPI CABBAGE, HAZELNUT BUTTER 6

## SAUCES

### BONE MARROW & ROSCOFF ONION JUS 2

### MUSHROOM & TARRAGON CREAM SAUCE 2

### RED WINE & JUNIPER JUS 2

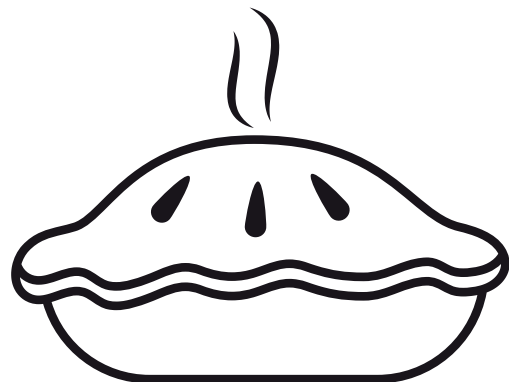
## PUDDING

### LEMON MERINGUE PIE

Tonka Bean Meringue, Pine Nut Ice Cream,  
Raspberry Powder 10

### APPLE, RHUBARB & GINGER PIE FOR 2

Vaniulla Bean Custard, Torched Marshmallow 14



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