

ROYAL OAK MOTHERING SUNDAY

SMALL PLATES

4 for 28 / 6 for 40



SUNDRIED TOMATO & OLIVE FOCACIA, BALSAMIC OIL, BUTTER, SEA SALT 6

SEAWEED BREADED COD CHEEKS

Curried Aioli 8

HARISSA ROASTED BELL PEPPER & HERITAGE TOMATO SOUP

Smoked Balsamic 8

STICKY PORK BELLY

Pickled Grape, Puffed SKin, Sweet Chilli Salsa 8

TEMPURA GREEN BEANS

Soy & Maple Glaze, Whipped Tofu 8

SMOKED MACKERAL & HORSERADISH BRUSCHETTA

Pickled Cucumber 8

STARTERS

TIKKA MASALA SCALLOPS

Lime Yoghurt, Confit Lime Salsa,
Puffed Rise 14

GARLIC & MAPLE ROASTED CAULIFLOWER

Warm Tahini Dip, Goats Curd,
Dandelion Pesto, Zataar Spice 10

COTSWOLD LAMB CUTLET

Mint Chutney, Pea Brulee,
Blackcurrant Gel 12

ROASTS

BEETROOT & THYME NUT ROAST 19

SAGE & ONION STUFFED PORK BELLY & CRACKLING 22

ALE & ROSEMARY 18 HOUR BEEF BRISKET 25

ROSEMARY & SLOW COOKED LAMB HENRY 25

QUARTER ROAST COTSWOLD CHICKEN 22

SHARERS FOR 2-4people

DRY AGED RUMP OF BEEF

CIDER & APPLE BRAISED PORK KNUCKLE

All served with Garlic & Thyme Potatoes, Yorkshire Pudding,
Wokey Hole Cauliflower Cheese, Pigs in Blankets, Roast Carrots,
Sauteed Greens & Bone Marrow Gravy

MAINS

ABERDEEN ANGUS BEEF BURGER

Smoked Applewood Cheddar, Barbeque Pulled Brisket, Royal Oak
Sauce, Gherkins, Red Onion, Brioche Bun,
Triple Cooked Chips, Celeriac Remoulade 20

MARKET FISH OF THE DAY

Crayfish, Garlic & Caper Beurre Blanc,
Charred Lemon, Roasted Tenderstem MP

SWEET POTATO, KALE, FETA & PINE NUT PIE

Confit Garlic Mash, Chargrilled Hispi, Port Jus 22

SIDES

DUCK FAT ROAST POTATOES 6

BRISKET STUFFED YORKSHIRE, BONE MARROW 6

BEEF DRIPPING CHUNKY CHIPS 5

SAGE & ONION STUFFING, GRAVY

CANDIED WALNUT, VINE TOMATO & CHERRY

BALSAMIC DRESSED SALAD 5

DESSERTS

KHORASAN FRANGIPAN SURT PUDDING

Spiced Treacle Sauce, Vanilla Bean Custard,
Smoked Candied Almonds, Pumpkin Seed Granola 10

SET VALRHONA CHOCOLATE

Coffee Cream Mousse, Vanilla Sugared Doughnut,
Chocolate Soil 10

LEMON MERINGUE BAKED CHEESECAKE

Italian Meringue, Preserved Lemon,
Lemon Ripple Ice Cream, Raspberry Dust 10

COCONUT PANNA COTTA

Rhubarb & Rose Compote, Ginger Crumb,
Vanilla Tuile, Pear Sorbet 9

DORSET SMOKED REED CHEDDAR

Heritage Tomato Jam, Amarena Cherries, Clotted Cream Fudge 10

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