



# THE ROYAL OAK

## MOTHERS DAY

### STARTERS

Duck liver parfait, blood orange gel, toasted brioche (GFA)

Goats cheese mousse, beetroot textures, croutes & hot honey (GFA)

Homemade leek & potato soup, toasted ciabatta (GFA VG)

Pulled pig cheek croquettes, wholegrain mustard aioli, sticky red wine drizzle (GFA)

Crab meat & smoked paprika crostini, squid ink & lemon mayo, pickled shallot (GFA)

### ROASTS & MAINS

*The following main courses are served with Yorkshire pudding, mash potatoes, garlic & thyme roast potatoes, maple roasted parsnips & carrots, cauliflower cheese, seasonal greens, braised spiced red cabbage & gravy.*

Trio of meats: Roast beef, braised lamb shoulder, roast pork belly, Lincolnshire sausage meat stuffing (GFA) £4 Supplement

Roast topside of beef (GFA)

Braised & pulled lamb shoulder (GFA)

Slow roasted pork belly with Lincolnshire sausage meat stuffing (GFA)

Lentil nut roast (GFA V VGA)

Roasted garlic and thyme chicken, Lincolnshire sausage meat stuffing (GFA)

### MAINS

*Served with cauliflower cheese, seasonal greens & braised spiced red cabbage*

Pan fried salmon, crushed new potatoes, caper and lemon beurre noisette (GFA)

Butternut squash & leek pithivier, parmentier potatoes, blue cheese cream (V)

## DESSERTS

Chocolate mousse, orange tuille, orange gel, hazelnut brittle (V GFA)

Sticky toffee pudding, vanilla ice cream, butterscotch sauce (V GFA)

Raspberry cheesecake with rose gel, lemon tuile (V)

Apple & rhubarb crumble & custard (V)

Cheese Plate – Colston Bassett Stilton, Godminster Cheddar & Brie de Meaux. Biscuits, quince jelly, celery, grapes (V GFA) *£3 Supplement*

**2 COURSES £30**

**3 COURSES £36.50**

**GFA – Gluten Free Adaptable | V – Vegetarian | VG - Vegan | VGA – Vegan Adaptable**

*Please make us aware of all dietary requirements and allergies before ordering | All prices contain VAT at the current rate.*

**WIFI Network - TheRoyalOak    Password - royaloak**