

DINING PUB | BEDROOMS | FUNCTION ROOM

SET MENU

SERVED MONDAY - THURSDAY EVENING & MONDAY-FRIDAY LUNCHTIMES

Starters

Homemade soup of the day, toasted ciabatta (V VGA GFA)

Duck parfait, toasted ciabatta, blood orange gel (GFA)

Goats cheese mousse, hot honey, beetroot and toasted brioche(V GFA)

Mains

Royal Oak Burger- Beef patty, smoked cheddar cheese, tomato, gem lettuce, gherkin, crispy onions and burger sauce in a brioche bun. Served with Koffmann fries and house slaw (GFA)

Beer battered fish goujons, fries, mushy peas, tartare sauce (GFA)

Homemade pie of the day served with spring greens, hand cut chips or mash, gravy

Orzo pasta with leeks, spinach, blue cheese and toasted pine nuts (V VGA)

Desserts

Cheesecake of the day (V)

Dark chocolate mousse, caramelised banana, hazelnut ice cream (V GFA)

2 Courses - £18.50 3 Courses - £24.00

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