



Evening Menu

Starters

Freshly made soup of the day with freshly baked foccacia & butter £5.95 (v)

Mixed Olives with feta & manchego and Rosemary foccacia £6.95 (v)

Fresh dill cured Scottish salmon with beetroot, Dijon creme fraiche & pickled cucumbers £7.50 (gf)

Baked Camembert with sweet chilli and orange jam, croutes & crudites £8.95

Mains

Royal Oak burger, smoked back bacon & vintage cheddar with skin on fries and salad garnish £12.95

Beer battered Hake fillet, hand cut chips, peas, and homemade tartar sauce £13.95 (gf)

Ballotine of chicken stuffed with a onion dahl served with basmati rice & Kashmir curry sauce (mild) £ 16.75(gf)

Braised pork belly maple & Armagnac jus, with buttered mash, roasted roots and crackling £17.50 (gf)

Pan seared Tuna steak with baby plum tomatoes ,fine beans, olives and capers,new potatoes £16.95 (gf)

Fried Halloumi salad, garlic croutons cos lettuce vine tomatoes and fresh mint mayonnaise £10.25 (v)

Confit Gressingham duck leg with dauphinoise potatoes, seasonal vegetables & sweet hoisin jus £18.50 (gf)

Buddha bowl, cumin roasted cauliflower, fennel carrots, falafels pickled cabbage & salsa verde £16.25 (gf,v)

Prime IOoz Dry aged Sirloin steak with a parmesan salad, hand cut chips and onion rings £23.50 (gf)

Steak sauces - peppercorn, blue cheese, red wine jus £3.25 (gf)

Sides £3.50

Hand cut chips (gf)

Sweet potato fries (gf)

Marinated mixed olives (gf)

Garlic bread

Desserts

Warm Double chocolate brownie with vanilla bean ice cream £5.95(gf)

Warm treacle tart with salted caramel ice cream £5.95

Blueberry cheesecake with crumble topping £5.95(gf)

Summer fruit Eton mess £5.95(gf)

Finest locally sourced cheeseboard, with, crackers and chutney £8.50

Kids Menu (All £7.95)

Trio of pork chipolata sausages with fries (gf)

Creamy mac n cheese with garlic bread (v)

Scampi fries and tartare sauce