



THE ROYAL OAK.

Summer Menu

NIBBLES

MARINATED MIXED OLIVES - 3 (VG,GF)

RUSTIC BREAD, BALSAMIC VINEGAR, OIL - 5.5 (VGO,GFO)

STARTERS

3 for £20 Monday - Friday

PADRON PEPPERS TOSSED WITH DORSET SEA SALT & FRESH LEMON - 5.5 (VG,GF)

DUCK GYOZA SERVED WITH DRESSED LEAVES & SWEET CHILLI SAUCE - 8.5 (M,G,SY,C,SE)

BURRATA, ROMESCO SAUCE, TENDERSTEM BROCCOLI & PESTO PANGRATTATO - 10.5 (M,G)

CHORIZO IN RED WINE & TOMATO SAUCE WITH TOASTED CIABATTA - 9.5 (GFA,S,G,M)

HOMEMADE BEETROOT HOUMOUS WITH ROASTED CHERRY TOMATOES ON THE VINE & TOASTED CIABATTA - 8.5 (GFO, VG, DF, SE, G, M)

SAUSAGE ROLL SEVERED WARM WITH CARAMELISED ONION CHUTNEY & DRESSED LEAVES - 9.50 (G,M,E)

SMOKED MACKEREL PATÉ WITH CUCUMBER, PICKLED PINK ONIONS & TOASTED CIABATTA - 9 (M,ML,G,F,S)

SIDES

SKINNY CHIPS - 4.5 (SY)

CHUNKY CHIPS - 5 (SY)

SKINNY CHEESY CHIPS - 5.5 (SY,ML)

CHUNKY CHEESY CHIPS - 5.5 (SY,ML)

GARLIC CIABATTA - 4.5 (G)

GARLIC CIABATTA WITH CHEESE - 5 (G,M)

SIDE SALAD - 4 (M)

GARLIC KALE - 4

LIGHT BITES

Only Monday to Friday 12 - 2.30

BACON, BRIE & CRANBERRY CIABATTA, SERVED WITH RUSTIC FRIES, DRESSED LEAVES - 13 (GFO,M,SY,M,G)

FISHFINGER, TARTARE SAUCE, CIABATTA, SERVED WITH RUSTIC FRIES SERVED & DRESSED LEAVES - 13 (G,E,M,SY,ML,F)

MEDITERRANEAN VEGETABLES, ROMESCO SAUCE, PICKLED PINK ONIONS, CIABATTA SERVED WITH RUSTIC FRIES & DRESSED LEAVES - 12 (G, SY, M)

PLEASE INFORM YOUR SERVER OF ANY **ALLERGIES OR INTOLERANCES BEFORE ORDERING**, AS NOT ALL INGREDIENTS ARE LISTED. WE CANNOT GUARANTEE DISHES ARE ALLERGEN-FREE. ANY FISH DISHES MAY CONTAIN BONES. (VG) VEGAN | (VGO) VEGAN OPTION | (GF) GLUTEN-FREE | (GFO) GLUTEN-FREE OPTION (DF) DAIRY-FREE | (DFO) DAIRY-FREE OPTION | (ML) MILK | (SY) SOY | (S) SULPHITES | (M) MUSTARD | (C) CELERY | (F) FISH | (E) EGG | NOTE: GM OIL IS USED IN OUR KITCHEN.

An optional recommended service of 10% will be added to your bill



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MAINS

WARM HERITAGE TOMATO SALAD, SUNDRIED TOMATOES, TENDERSTEM BROCCOLI, GREEN BEANS, MIXED LEAVES TOSSED IN A LEMON HERB DRESSING - 14 (M)

ADD TOPPINGS:

PESTO PANGRATTATO BURRATA - 4 (ML,G)

PESTO BREADED SALMON - 5 (G,F)

BREADED CHICKEN BREAST - 5 (G,SY)



MEAT PLOUGHMANS HAM, CHEDDAR, PICKLES, QUICHE, CHUTNEY, PORK RILLETTE, BREAD, DRESSED LEAVES - 18 (ML,G,E,M)

VEG PLOUGHMANS BRIE, CHEDDAR, PICKLES, QUICHE, CHUTNEY, BEETROOT HOUMOUS, BREAD, DRESSED LEAVES - 17 (ML,G,E,M,S)

FISH & CHIPS, BATTERED COD, CHUNKY CHIPS, GARDEN PEAS - 17.5 (GF,GFO)

VEGETABLE LENTIL BURGER, TOASTED BUN, LETTUCE, TOMATO, CARAMELISED BALSAMIC ONIONS, MIXED LEAF SALAD, RUSTIC FRIES - 16.5 (VG,GFO)

CHEESE & BACON BURGER, TOASTED BRIOCHE BUN, CARAMELISED BALSAMIC ONIONS, LETTUCE, TOMATO, SLAW, RUSTIC FRIES - 19 (GFO,DFO)

CHICKEN BURGER - TOASTED BRIOCHE BUN, CRANBERRY SAUCE, LETTUCE, TOMATO, BACON, BRIE, SLAW & RUSTIC FRIES WITH DRESSED LEAVES - 19.5 (ML,G,SY,E,M)

CHORIZO, RED WINE, TOMATO & SPINACH LINGUINE WITH PESTO PANGRATTATO - 17 (ML, G, S)



ADD TOPPINGS:

PESTO PANGRATTATO BURRATA - 4 (ML,G)

PAN SEARED SEA BASS - 5 (S)

BREADED CHICKEN BREAST - 5 (G,SY)

VEGAN CREAMY COURGETTE, GREEN BEAN & PEA LINGUINE WITH PESTO PANGRATTATO & GARLIC BREAD - 17.5 (VG)

PAN-SEARED SEA BASS, ROASTED BABY POTATOES, MEDITERRANEAN VEGETABLES, & ROMESCO SAUCE - 19.5 (F)

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KIDS MENU

TOMATO PASTA SERVED WITH CHEESE & GARLIC BREAD - 9.5 (G,ML,C)

**CHEESEBURGER, TOASTED BUN, LETTUCE, TOMATO & FRIES
- 9.5 (GFO,S,SY,ML)**

CHICKEN GOUJONS, PEAS & FRIES - 9.5 (DFO,G,SY,ML)

FISH FINGERS, PEAS & FRIES - 9.5 (GFO,DFO,F)

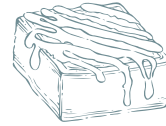
DESSERTS

BROWNIE & ICE CREAM - 8.5 (DFO,GF,SY,E,ML)

TREACLE TART, SERVED WITH ICE CREAM - 7.5 (DFO,ML,S,N,G)

WARM APPLE PIE, SERVED WITH ICE CREAM - 8.5 (ML,G,N,S)

A SELECTION OF ICE CREAMS



STRAWBERRY, CHOCOLATE OR VANILLA

1 SCOOP - 3 2 SCOOP - 6

A SELECTION OF SORBETS

MANGO & BLACKCURRANT

1 SCOOP - 3 2 SCOOP - 6

VEGAN ICE CREAMS

VANILLA & CARAMEL

1 SCOOP - 3 2 SCOOP - 6

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