



**The Royal Oak Classic Menu.**  
**Served evening's between 1<sup>st</sup> – 23<sup>rd</sup> December 2017**

**We have a selection of wines available as well as festive cocktails, mulled wine and cider.**

**To start**

- Breaded Brie wedge with cranberry compote. £6
- Garlic mushrooms with cheesy garlic bread. £5
- Locally made mini faggot served on a bed of horseradish mash & a red wine sauce. £5
- Tempura king prawns with a sweet chilli dipping pot. £6

**To follow**

- Locally sourced, seasoned pork sausages, creamy mash. £10
- Lemon battered haddock, hand cut chips, Mushy peas & homemade tartare sauce. £12
- Handmade Royal Oak 100% beef burger in a brioche bun with hand cut chips. £12
- 8oz rump steak – cooked to your liking, slow roasted tomato, sautéed mushrooms, hand cut chips & house salad. £15
- Add sautéed king prawns. £4
- Add a sauce - Peppercorn, Diane or Stilton. £3
- Goats cheese & confit red onion tartlet, roasted vegetables & pesto dressing. £11

**To finish**

- Anya's Chocolate brownie sundae. £6
- Crumble of the day, homemade crème anglaise. £6
- Cheesecake of the day with a scoop of vanilla ice cream. £6
- 2 cheese platter, biscuits, Royal Oak spiced apricot chutney. £6

- Coffee** – Americano – Cappuccino – Latte £3
- Liqueur Coffee £5

Food served at The Royal Oak Our is freshly prepared to order. Please be aware that some dishes may take up to 25 minutes to cook.

Please make us aware of any Food Allergies or Gluten Free requirements. Our dishes may contain Celery, Crustaceans, Eggs, Milk, Molluscs, Mustard, Nuts, Sesame seeds.