

Royal Oak Evening Menu

Soup

Locally sourced bacon and home-grown pumpkin with a sweet aftertaste - £5

Bruschetta

Prosciutto, olive aioli and sun blushed tomato with a balsamic glaze - £5.50

Creamy Garlic mushroom

Grilled garlic portobello mushroom with melted stilton, drizzled with cream pepper sauce - £5

8oz Rump steak

Rump steak marinated in garlic and a blend of herbs, topped with olive aioli and grilled tomato
Complemented with fresh salad and chips or buttered seasonal veg and creamy mash - £15
Make into surf and turf with spiced king tiger prawns

Beef bourguignon

Red wine marinated blade of beef slow cooked for 8 hours with bacon and mushroom - £14
served with seasonal veg and creamy mash

Pan fried fish

Lemon and tarragon pan fried cod bedded on white wine soaked green lentils, - £13
roasted cherry tomatoes, sauté potato glazed with a rich hollandaise sauce

Ratatouille

Classic vibrant French style vegetables, slow cooked and infused with garlic - £12.50
coated in a rich tomato sauce, complemented by sauté potato and chunky bread

Sticky toffee pudding

Toffee infused steamed sponge with a brandy and date sauce - £5.50
served with vanilla ice cream or fresh cream

Warm cookie dough

Heart warming, soft, chocolate chip cookie dough - £5
served with vanilla ice cream or cream