

# ROYAL OAK

## WORLD SERIES

### FRANCE



#### STARTERS

##### DRY CURED SAUCISSON

Cornichons, Toasted Sourdough Baguette 8

##### TWICE BAKED GOATS CHEESE SOUFFLE

Balsamic & Sun Dried Tomato Salad 8

##### PAN SEARED SCALLOP

Sauternes Butter, Tarragon & Chive Oil 13

##### DRY AGED BEEF TARTAR

Cured Egg Yolk, Sourdough Crostini 12

##### BAKED ROSEMARY & CONFIT GARLIC CAMEMBERT FOR TWO

Sourdough Baguette, Balsamic Onions 16

##### FRENCH ONION SOUP

Brioche Crouton, Gruyere Cheese 10

#### MAINS

##### POACHED SALMON FILLET

Red Pepper, Thyme New Potatoes, Garlic Green Beans,  
Onion, Lemon & Picpoul Cream Sauce, Dill Oil 28  
Languedoc Rose

##### HERB CRUSTED CAULIFLOWER

Minted Pea Puree, Spinach & Parsley Gratin,  
Maple Candied Pine Nuts 21  
Vinum Chardonnay

##### CONFIT DUCK LEG

Butterbean & Heritage Tomato Cassoulet,  
Creamed Mash, Cherry & Cranberry Jam 30  
Gassac Pinot Noir

##### STEAK AU POIVRE

6oz Dry Aged Fillet, Pont Neuf Potatoes, Chanterolles,  
Parsley, Peppercorn & Red Wine Sauce 40  
Cotes Du Rhone

#### PUDDING

##### VANILLA BRULEE

Apple & Pear Compote, Tonka Bean Shortbread 9

##### WARM BRIE CHEESE BOARD

Walnut & Raisin Granola, Rosemary Infused Honey,  
Toasted Baguette

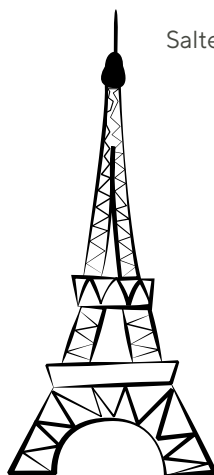
##### CALVADOS APPLE TART TATIN

Whipped Clotted Cream 10

##### PROFITEROLES FOR 2

Salted Caramel Cream, Warm Chocolate Sauce 14

##### MILLE FEUILLE



*Please let us know if you have any allergies  
or dietary requirements*

