



September – Sunday menu

Royal Nut Mix 3.2 ∞ Pork scratchings 3 ∞ Marinated Olives 3 ∞ bread board for 2

Beetroot, chilli & ginger soup, lime cream cheese 7

Butternut & truffle arancini, fire roasted red pepper coulis, fennel 9

Roast Ramsden wood pigeon breast, white pudding, apple puree, jus 9

Pan fried natural foie gras, roasted figs, cassis 12

Beetroot & vodka marinated salmon, avocado puree, heritage tomato & watercress salad 10

Mussels, white wine & garlic cream sauce 9

Today's Roasts, served with roasted potatoes and vegetables

Flame roasted thyme & garlic, half roast chicken, pigs in blankets,
pork & whole grain mustard stuffing, chefs bread sauce 18

Roast Angus Sirloin beef with Dijon mustard & herb crust,
purple sprouting broccoli, Yorkshire pudding, horseradish cream 19

Roast wild duck breast, Yorkshire pudding 19

Beetroot, wild mushroom & spinach pastry, watercress, pink grapefruit, pomegranate,
toasted pine nuts, red wine reduction 17

Roasted Monkfish, asparagus, new potatoes, seasonal greens, hollandaise sauce 26

Pan seared fillet of John Dory, fennel & pink fir potato dauphinoise, kale,

lemon, mint & brown shrimp butter 29

Chuck, brisket and short rib burger, smoked bacon,
vintage Cheddar, bacon jam, burnt pineapple mayonnaise, French fries 16

Fishcake of monkfish, salmon, cod & tuna, Asian spices, kaffir lime leaf Hollandaise, crispy
kale 18

To Share; ½ North Atlantic lobster, pomegranate, radish, grapefruit, pickled onion, fragrant
salad, fries and garlic butter dip 48

*Please let us know if you have any allergies or require more information on any ingredients
used in our dishes.*

pudding

Affogato, Peruvian espresso, vanilla ice cream, espresso vodka liqueur 8

Hot sticky toffee pudding, toffee sauce, vanilla ice cream 8

Lemon tart, raspberry sorbet, rhubarb and gooseberry compote 8

Set vanilla cream, macerated strawberries, shortbread 8

Sharing pavlova, whipped cream, berry compote 15

Scoop of ice cream or sorbet – ask us for today's flavours 2

Cheese – Great Rollright soft cheese, Ashcombe soft blue, Godminster cheddar, Cerney ash goats cheese, Isle of White blue, chilli & tomato jam, biscuits & grapes 14

Cheese & Port to share – 20cl carafe of Port and cheese for two 28

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Sweet Wine 75ml / Bottle

Port 50ml

Sherry & Brandy 25ml

Chateau Dosy-Vedrines, Sauternes 2016 8 / 37

Pedro Ximenez 4.5

Newport Tawny 5.5

Heaven on Earth, Muscat d'Alexandria 7 / 29

Sandemans LBV 4.5

Ilmington Apple 4.8

Oliver Zeter Goldschatz 10 / 45

Warres 1987 12

Remy Martin VSOP 6

Tokaji Aszui 5 Puttonyons 2009 9

The Wonder, pear ice wine 2016 9 / 54

We charge £2 for unlimited still and sparkling Belu water for your table. £1 of this is donated to Belu, which gives 100% of it's profits to WaterAid.

After Dinner Drinks

Boozy hot chocolate, add rum or Cotswold cream 7.5

Irish coffee 7.5

Cotswold cream latte 7.5

**Coming up at the Oak **

6th October – Bar talks

Special guest UK artist Charles Avery chatting about his work – ask a member of the team for more details!

(Subscribe to our newsletter for more)

Royal Oak News

Our Private Dining Room which seats up to 10 people is now open and available to book.

We have five gorgeous bedrooms upstairs, each with their own personality and charm. They are newly refurbished, and we are now taking overnight bookings.

