

ROYAL OAK

MOTHERING SUNDAY



SMALL PLATES

4 for 28 / 6 for 40

SUNDRIED TOMATO & OLIVE FOCACIA, BALSAMIC OIL, BUTTER, SEA SALT 6

SMOKED MACKEREL & HORSERADISH PATE

Pickled Cucumber, Sourdough Crisp,
Fennel Jelly 8

STICKY PORK BELLY RIB

Pickled Grape, Puffed Skin,
Sweet Chilli Salsa 8

GREEN TOMATO CAPONATA

Olive & Garlic Bruschetta,
Basil Dust 8

TEA CURED SALMON

Preserved Lemon, Thyme Oil,
Ginger & Yuzu Oil 8

CORONATION CHICKEN TERRINE

Crispy Capers, Mango Aioli, Pink Ginger 8

TEMPURA ORGANIC VEGETABLES

Crushed Ice, Whipped Tofu, Sesame Oil Dip 8

STARTERS

TANDDORI SCALLOPS

Yuzu Gel, Crispy Chickpeas, Lime Yoghurt,
Confit Lime Salsa 13

COTSWOLD LAMB CUTLET

Mint Chutney, Pea Brulee,
Blackcurrant Gel 14

GARLIC & MAPLE CAULIFLOWER

Warm Tahini Dip, Goats Curd,
Dandelion Pesto, Zataar Spice 11

ROASTS

BEETROOT & THYME NUT ROAST 19

TODENHAM MANOR PORK BELLY & CRACKLING 22

ALE & ROSEMARY 18 HOUR BEEF BRISKET 24

ROSEMARY & THYME LEG OF LAMB 25

ROYAL ROAST TRIO OF LAMB, BEEF & PORK 70

All served with Garlic & Rosemary Potatoes,
Yorkshire Pudding, Sage & Onion Stuffing, Mixed Greens, Gravy

MAINS

ABERDEEN ANGUS BEEF BURGER

Barbeque Pulled Pork, Smoked Applewood Cheddar,
Jalapenos, Crispy Onion, Brioche Bun, Seasoned Fries 19

BEEF SHIN, STILTON & HOOKY ALE PIE

Creamed Mash Potato, Sauteed Kale, French Onion Gravy 19

PULLED TERIYAKI OYSTER MUSHROOM

Pok Choi, Spring Onion, Vermicelli Noodles,
Green Thai Broth, Toasted Sesame 21

SPICED ONION BHAJI FALAFEL BURGER

Vine Tomato, Sweetcorn & Red Pepper Relish,
Goats Cheese, Brioche Bun, Seasoned Fries 19

MARKET FISH

Braised Roscoff Onion, Crushed New Potatoes,
Lemon, Caper Parsley Sauce, Citrus Oil XX

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

SIDES

BEEF DRIPPING CHIPS ROAST POTATOES 6

TRUFFLE & PARMESAN FRIES 6

CANDIED WALNUT, VINE TOMATO

& CHERRY BALSAMIC DRESSED SALAD 6

BEEF DRIPPING CHUNKY CHIPS 6

SAGE & ONION STUFFING, GRAVY 6

DESSERTS

STICKY TOFFEE PUDDING

Spiced Treacle Butterscotch Sauce,
Dark & Seedy Stout Ice Cream, Pecan Praline 8

ROSEMARY & DARK CHOCOLATE FONDANT

Hazelnut Creme, Honeycomb, Cocoa Nib 10

LEMON MERINGUE BAKED CHEESECAKE

Italian Meringue, Preserved Lemon,
Lemon Ripple Ice Cream, Raspberry Dust

COCONUT & GINGER PANNA COTTA

Forced Rhubarb Compote, Ginger Snap Crumb,
Rhubarb Jelly, Passionfruit 9

AFFOGATO

Peruvian Direct Trade Espresso, Vanilla Ice Cream,
Amaretti Crumb, Arabica Fair Trade Cafe Liqueur 9

CORNISH GOUDA

Heritage Tomato Jam, Cherries, Clotted Cream Fudge 9

PER LAS BLUE CHEESE

Quince Sorbet, Candied Walnut, Quince Jelly,
Ruby Port 9

ROYAL OAK

ABOUT US



OUR SUPPLIERS

We are so very proud of our suppliers, the team and I spend a lot of time finding the right people with a similar mindset to our own.

We talk, we taste, we visit and once we are convinced they believe in sustainability, ethical values and care for their environment, we get very excited!

Here is a spotlight on just three of our favourites;

Todenham Manor Farm believe in farming for the future and understand that exceptional meat can only come from a thriving and sustainable eco-system. Happy animals need healthy land to live and graze on. That's why they've introduced initiatives to encourage natural flora and fauna like building ponds and wildlife friendly areas - making the farmland more productive than ever.

Missing Bean buy our Peruvian Coffee direct from the grower. Our coffee is produced by Guillermo Cotrina, who Missing Bean buy from directly, supporting him and his local community. By buying a cup of coffee you are encouraging sustainable farming and trading methods, as well as helping towards educating the next generation with these ethical methods.

Our bottled water is supplied to us by **Belu**, a not for profit fund raising initiative for **WaterAid**. Belu is a drinks business that puts people and the environment first. We are committed to delivering incredible drinks, whilst giving the conscious consumer the choice to build a better world through their buying decisions.

NEXT UP

BURGER DAY 20th MARCH

A special menu full of BURGERS!

Book anytime between 12noon and 3pm &
6pm and 830pm

COMING UP

EASTER SUNDAY 31st MARCH

Another day full of Roasts!

☆☆☆

APRIL

Spring Supper Club 10th April



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