



January

Royal Nut Mix 3.2 ∞ Pork Scratchings 3 ∞ Marinated Olives 3 ∞ Bread board for two 4

Roasted swede **soup**, parsnip crisps 8

Korean fried **cauliflower**, lemon & honey mayo, sesame seeds 8

Hand dived **scallop**, roast cauliflower, turmeric & lemongrass sauce, scallop roe puree 12

Tempura **squid & giant prawns**, lemon & garlic aioli 11

Smashed **avocado** on toast, smoked **salmon**, poached hen's egg, sesame vinaigrette 11

∞

Spiced lentil, confit fennel wedge, Cotswold gold rapeseed 15

Beer battered **haddock**, chunky chips, mushy peas, tartare sauce 17

Pan fried **duck** breast, confit leg bonbon, plum & fennel ketchup, red wine jus, charred pak
choi 21

30 days aged Herefordshire 7oz **fillet steak**, chunky chips,
tomatoes, flat cap mushrooms, peppercorn sauce 32

Chuck, brisket & short rib **burger**, smoked bacon, Oxford blue
red pepper & sriracha mayonnaise, French fries 17

Slow cooked **pork belly**, cider sauce, roast apple, crispy black pudding crumb, buttered kale
19

Pan fried wild **sea bass**, sauteed new potatoes, prawn & lemon butter,
fresh herbs, white wine sauce 25

Rack of **lamb**, tarragon mash potatoes, red wine jus, cavolo nero 23

Beef steak & ale **pie**, smashed warm new potatoes, kale & tenderstem broccoli 18

Sides

French Fries 3 ∞ Triple cooked chips 4 ∞ Buttered new potatoes 3

Braised cavolo nero 4 ∞ Kale & tender stem broccoli 4

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 9

Spotted dick, toffee sauce, vanilla ice cream 8

Apple & cinnamon **crumble**, custard 8

Saffron & thyme poached **pear**, clotted cream, candied clementine wedge, caramel fig 11

Warm chocolate brownie, dark chocolate crumb, vanilla Chantilly 8

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

Warwickshire forest blue, Wensleydale with cranberries, Applewood smoked cheddar, Montsalvy brie
date & raisin chutney, biscuits & grapes 14

Cheese & Port to share – 20cl carafe of Port and cheese for two 26

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Sweet Wine 75ml / Bottle

Chateau Dosy-Vedrines, Sauternes 2016 8 / 37

Heaven on Earth, Muscat d'Alexandria 7 / 29

Oliver Zeter Goldschatz 10 / 45

Tokaji Aszui 5 Puttonyons 2009 9 / 54

The Wonder, pear ice wine 2016 9 / 54

Port 50ml

Newport Tawny 5.5

Sandemans LBV 2015 4.5

Warres 1987 12

Sherry & Brandy 25ml

Pedro Ximenez 4.5

Ilmington Apple 4.8

Remy Martin VSOP 6

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

After dinner drinks

Boozy hot chocolate; Rum or Cotswold Cream 8

Cotswold cream latte 8

Hot Buttered rum 7

Organic steamed cider 7

Smoking bishop mulled wine 6

****Book now!****

****On at the Oak****

25th January – Burns Night. A traditional Scottish feast supper club

Have friends coming this Christmas? Take advantage of our five beautiful bedrooms, use

8th February – Kathy Slack returns. Another
'from the veg patch' inspired supper club

code **RAMSDEN15** for 15% when booking via
our website



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