

ROYAL OAK

STEAK NIGHT

NIBBLES



SOURDOUGH FOCACCIA
Vine Tomato & Basil Jam, Cacklebean Egg 6

PORK CRACKLING STRIPS
Apple Sauce 5

BAKED OYSTER ROCKAFELLER
Breadcrumbs, Soft Herbs 5ea

STARTERS

DRY AGED BEEF TARTAR
Jalapenos, Heritage Tomato Salsa,
Spring Onions, Egg Yolk 12

CARAMELISED CORN RIBS
Guacamole, Maple Rosemary Glaze 9

BEEF FAT CORN BREAD
Blue Cheese & Parsley Butter 9

TREACLE GLAZED BAVETTE
Torched Bocconcini, Tomato Jam, Lime 10

STEAKS

ALL OUR BEEF IS FROM SLOW GROWN AND GRASS FED
ABERDEEN ANGUS & SOUTH DEVEN CATTLE FROM TODENHAM MANOR FARM

Price per 100g
(We recommend 200g to 300g)

SIRLOIN 11.2
RIBEYE 12.6
FILLET 12.6
BAVETTE 10.5
RUMP CAP 10.5
FLAT IRON 10.5

CAJUN ROASTED BROCCOLI STEAK 15

SIDES

CHARGRILLED ROMAINE
Caesar Dressing, Crispy Onion 5

**GARLIC MALDON ROASTED
JERSEY ROYALS**
Blue Cheese, Bearnaise 5

GLAZED SWEET POTATO
Salsa Macha, Pomegranate 5

BUTTERED CORN ON THE COB
Sweet Chilli Salt, Balsamic 5

BEEF DRIPPING CHIPS 5

ROASTED BONE MARROW CANOE
Brighton Blue Cheese, Spring Onion 5

SAUCES 3

BONE MARROW PEPPERCORN

CAFE DE PARIS BUTTER

TARRAGON BEARNAISE

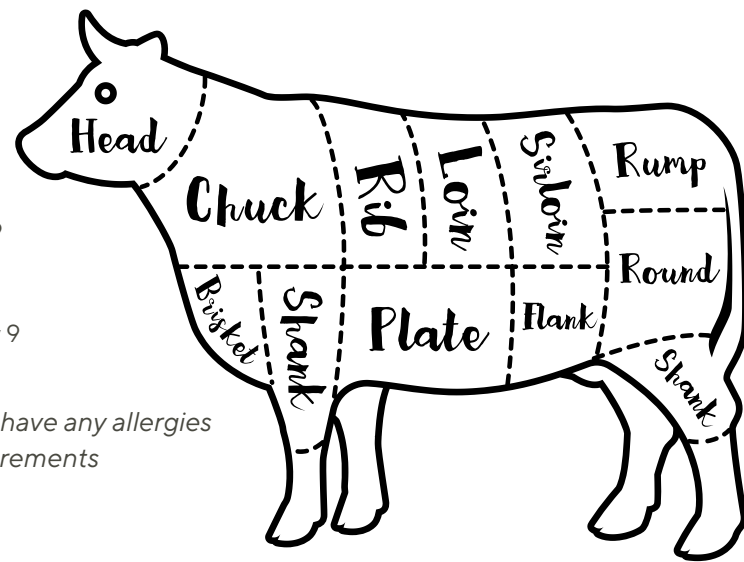
CONFIT BLACK GARLIC BUTTER

PUDDING

BRIOCHE TREACLE TART
Candied Pecan, Foir de Latte Ice Cream 9

PEANUT BUTTER & SPICED CARAMEL TART
Prune Puree, Kirsch Cherries, Olive Oil, Candied Sour Dough 9

OXFORD ISIS
Cotswold honey Flapjack, Apple Ketchup, Raw Cotswold Honey 9



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