

ROYAL OAK TAPAS

OF THE WORLD



MEAT

SWEDEN - KOTTBULLAR

Rich Cream Sauce, Whipped Potato,
Pickled Cucumber 7

IBIZA - CROQUETAS DE SOBRASADA

Fennel Sausage, Manchego Crumb,
Pepper Aioli 9

ENGLAND - LANCASHIRE CHEESE PUFFS

Potato Scratchings, Dorset Salt 8

BRAZIL - COXINHA

Pulled Chicken doughnut, Olives,
Onion, Parsley 8

VEGETARIAN

SPAIN – CHARGRILLED PADRON PEPPERS

Grape Ajo Blanco, Paprika Crumb 7

SOUTH AFRICA - BUTHA-BUTHE

Split Pea Soup, Spinach, Tangerine 6

LEBANON - SPICED FALAFFEL

Roasted Chickpea Hummus, Za'atar 8

GREECE - SPANAKOPITA

Spinach, Feta, Filo, Dressed Salad 8

FISH

JAPAN – TEMPURA BABY SQUID

Soy Roasted Tomato & Red Pepper Compote 10

PORTUGAL - SAUTEED MUSSELS

Chorizo, Croutons, Cherry Tomatoes 9

SPAIN - CROQUETAS CASERAS

Crab & Leek Croquettes, Lemon Aioli 10

MEXICO - COD TACO

Curried Cod Taco, Chilli Lime Aioli,
Pickled Cabbage 9

SWEET

PORTUGAL - PASTEIS DE NATA

Baked Custard Tart 6

POLAND - SERNIK

Baked Vanilla Cheesecake, Fresh Berries 6

GREECE - DRESSED MELON

Compressed Watermelon, Honey Syrup,
Cinnamon Yoghurt 6

ENGLAND - ARCTIC ROLL

Strawberry & Cream 6

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



ROYAL OAK DRINKS & EVENTS



3.5

DRAFT

ASK A TEAM MEMBER FOR TODAY'S LOCAL CASK ALE SELECTION

OAK LAGER

Hook Norton Brewery • 4.4%
3 / 6

LIGHT ORGANIC LAGER

Stroud Brewery • 4%
2.8 / 5.5

MALAGA LAGER

Cervezas Victoria • 4.8%
3.3 / 6.5

YABBA DABBA DOO IPA

Little Ox • 4.8%
3.3 / 6.5

CLEAR HEAD LAGER

Bristol Beer Factory • 0.5%
3 / 6

DARK & SEEDY STOUT

Little Ox • 4.6%
3.4 / 6.4

KIM'S CIDER

Hook Norton Brewery • 4.8%
2.8 / 5.4

NO BRAINER CIDER

Cotswolds Cider Co • 4.8%
2.9 / 5.6

BOTTLES

HAWKESTONE PREMIUM

Hawkestone Brewery • 5%
6

LUCKY SAINT LAGER

Lucky Saint • 0.5%
4.5

ESTRELLA GALICIA LAGER

Hijos de Rivera Brewery • 0%
4

CIDRE ROSE

Maison Sassy • 2.5%
5

CIDRE & POIRE

Maison Sassy • 2.5%
5

CIDRE 0%

Maison Sassy • 0%
4.8

COCKTAILS

FLAT WHITE MARTINI

Peruvian Espresso, Kahlua, Cotswold Cream
11

BARREL AGED CARAMEL GODFATHER

Blended Scotch, Amaretto, Caramel
9

ENGLISH MARTINI

Chapel Down Vodka, Pineapple, Cassis, Egg
11

LIMONCELLO COLLINS

Limoncello, Gin, Egg, Soda
12

CLASSIC NEGRONI

Martini Rosso, Campari, Gin
9

MARY PICKFORD

White Rum, Cherry Brandy, Maraschino Liqueur,
Pineapple Juice
10

GARDEN SPRITZ 0%

Lavender, Hibiscus, Elderflower, Seedlip
8

COSNOPOLITAN 0%

Citrus Seedlip, Cranberry Juice, Sugar Syrup, Lime
8

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WOODBROS SINGLE ESTATE

3.7

COTSWOLD DRY

4.2

BRECON BOTANICALS

4.2

APIARIST HONEY GIN

4.2

FOX'S KILN BLOOD ORANGE

4.2

PENRHOS RHUBARB

4.3

PENRHOS WONKY RASPBERRY

4.2

COTSWOLDS WILDFLOWER

4.4

SEEDLIP CITRUS 0%

ASK A TEAM MEMBER FOR MORE SELECTION

OUR SUPPLIERS

We are so very proud of our suppliers, we 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 favorites;

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.

EVENTS

3rd & 4th July

What better excuse to celebrate
American cuisine then 4th July!