



## *May*

Wasabi peanuts 4 ∞ Pork Scratchings 3 ∞ Bread board for two 4 ∞ Marinated olives 3.5  
Mixed smoked nuts 4 ∞ Salted peanuts 3.50 ∞ Royal oak mixed nuts 4

**Spiced cauliflower soup**, onion bhaji 8

**Tempura softshell crab**, black garlic & parsley aioli, pickled cucumber & mouli 12

Oxfordshire **pigeon breast**, confit salsify, plum & shallot salsa, port reduction 12

**Evesham asparagus**, toasted pine nuts, parmesan, kohlrabi leaf pesto,  
poached Mayfield ducks' egg 10

**Chicken Caesar salad**, baby gem, bacon, anchovies, parmesan, sourdough croutons 10

**Swordfish Niçoise salad**, tomato, olives, soft boiled egg, Dijon lemon dressing 12

Crispy shredded **duck salad**, watermelon rocket, spring onion, sweet soy & sesame dressing 10 / 17

Fennel seed & Garam masala **roasted heritage carrots**, almond crumb, coconut curried rice &  
mango chutney gel, pickled English radish 17

**Sea bass**, chive beurre blanc, confit fennel, saffron potato balls, Japanese pickled radish  
crushed sunflower seeds, sweet vinegar gel, buck thorn 24

8oz Herefordshire **Rump steak**, chunky chips, beef tomatoes,  
flat cap mushrooms, sauce au poivre 21

Chuck brisket & short rib **burger**, smoked bacon,  
cardinal cheddar, sriracha, French fries 17

**Hogget saddle**, mashed potato, celeriac puree, braised kohlrabi, veal jus 25

**Beer Battered haddock fillet**, homemade chunky chips, lemon, mushy peas, tartare sauce 17

## **Sides**

French fries 3 Triple cooked chips 4

Spring cabbage, rainbow chard & 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

*Chocolate affogato, hot chocolate, chocolate ice cream, dehydrated meringue, mint chocolate vodka liqueur 9*

*Sticky toffee pudding, toffee sauce, dark & seedy stout ice cream 9*

*Custard tart, poached plums, blackcurrant sorbet 9*

*Lemon posset, shortbread crumb, berry compote, cloudy lemonade gel 8*

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

*Cheese board – Golden Cross goats, Colston Bassett blue, Wooky Hole cheddar, medjool date & apricot chutney, biscuits, apple, celery, fig & grapes 14*

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

### 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  
Afon Mel honey mead 5 / 45

### Port 50ml

Niepoort Tawny Dee 6  
Sandemans LBV 2015 5  
Warres 1987 12  
**Sherry & Brandy 25ml**  
Pedro Ximenez 4.5  
Ilmington Apple 4.8  
Remy Martin VSOP 6

### Scotch 25ml

Dalwhinnie 15yo 5.8  
Glenflarclas 10yo 5  
Laphroiaig 10yo 5.5  
Talisker 10yo 5.5  
Tobermory 12yo 5.5

**We serve pure filtered water from Belu for two reasons. One, we want a less wasteful world. Two, 50% from each sale goes to support Belu whose profits go to WaterAid and brings a more sustainable future to the table. Good for people. Good for planet.**

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### After dinner drinks

Boozy hot chocolate; Rum or Cotswold Cream 8.20 Cotswold cream latte 8  
Butterscotch espresso Martini 10

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#### **\*\*On at the Oak\*\***

**14<sup>th</sup> May ~ 5:30pm**

Ducklington Morris dancers

**24<sup>th</sup> May – Bar Talk:**

Emma Smith's Shakespeare talk  
& inspired supper

**5<sup>th</sup> June ~ 5pm – Live music:**

Jazz in the garden

**14<sup>th</sup> June – Bar talk:**

Francis Szele, Building broken brains  
biology talk & supper

#### **\*\*Special Offers\*\***

Take advantage of our five beautiful bedrooms, use code **RAMSDEN15** for 15% when booking via our website



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