

ROYAL OAK THE BARN



LAND

SMOKED DELICA SQUASH PITHIVIER

Tunworth - Celeriac Purée - Cavolo Nero

Pickled Girolles - Sage Beurre Noisette 26

ALDER SMOKED HISPI CABBAGE

Smoked Artichoke Purée - Charred Roscoff Onion -

Crispy Pearl Barley - Toasted Hazelnuts

Fermented Blackberry - Herb oil 22

SMOKED JERUSALEM ARTICHOKE VELOUTE

Crispy Sage - Truffle Oil - Crouton 8

BRADLEY SMOKED HAM HOCK TERRINE

House Piccalilli - Toasted Brioche - Mustard Cress 9

COAL-ROASTED BEETROOT & GOAT'S CURD

Candied Walnuts - Pickled Pear 8

FARM

SMOKED TURKEY BALLOTINE

Apricot & chestnut stuffing - Rosemary Potato Terrine -

Honey Glazed Carrots - Cavolo Nero - Turkey Jus 28

SLOW BRAISED BEEF CHEEK

Truffle Mash - Roasted Shallots - Braised Kale

Parsnip Crisp - Red Wine Jus 32

ABERDEEN ANGUS BEEF BURGER

Emmental Cheese - Smoked Bacon & Port Jam

Dill Pickle - Dressed Sprout - Garlic Aioli - House Brioche Bun

Beef Dripping Chips - Smoked Tomato Gravy 24

SIDES & SAUCES

ROAST CHANTANAY CARROTS - Whipped Goat's Curd - Dukkah - Hot Honey - Thyme 9

CHARRED SPROUTS - Chestnut Butter - Crispy Shallots - Cider Vinegar 8

CRISPY POTATO TERRINE - Garlic Butter - Parmesan - Chives 8

TRIPLE COOKED CHIPS - Truffle Aioli - Parmesan - Rosemary Salt 8

BLACK TRUFFLE MASH - Parmesan - Bacon Jam 8

Café De Paris Butter Sauce 4 - Smoked Béarnaise 4 - Wild Mushroom & Madeira Cream 4

SMALL PLATES

BEETROOT CURED SALMON

Horseradish Crème Fraîche

Pickled Cucumber - Rye Crisp 12

WILD MUSHROOM & CHESTNUT ARANCINI

Parmesan Cream - Thyme Oil 8

PHEASANT SCOTCH EGG

Smoked Bone Marrow Mayonnaise 12

SEA

CIDER BATTERED HADDOCK & CHIPS

Garden Peas - Cranberry Curry Sauce

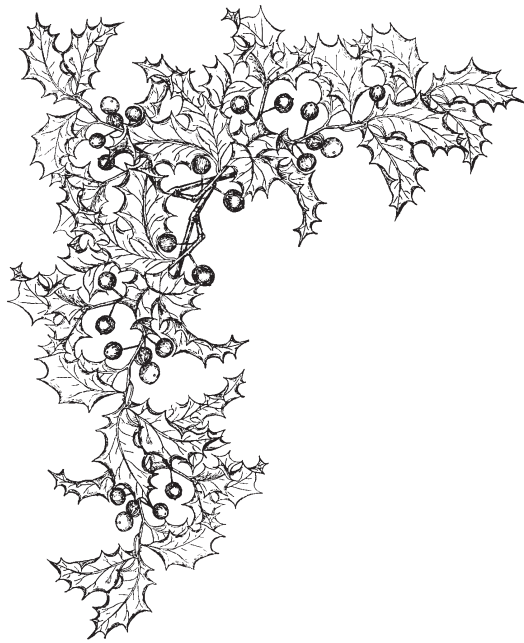
Tatare Sauce - Charred Lemon 22

ROASTED MONKFISH

Champagne Beurre Blanc - Samphire

Smoked Celeriac Puree - Potato Pavé - Trout Roe MP





DESSERTS

BRAMLEY APPLE & CALVADOS CRÈME BRULÉ

CINNAMON SHORTBREAD - VANILLA APPLE COMPOTE 12

DATE AND STOUT STICKY TOFFEE PUDDING

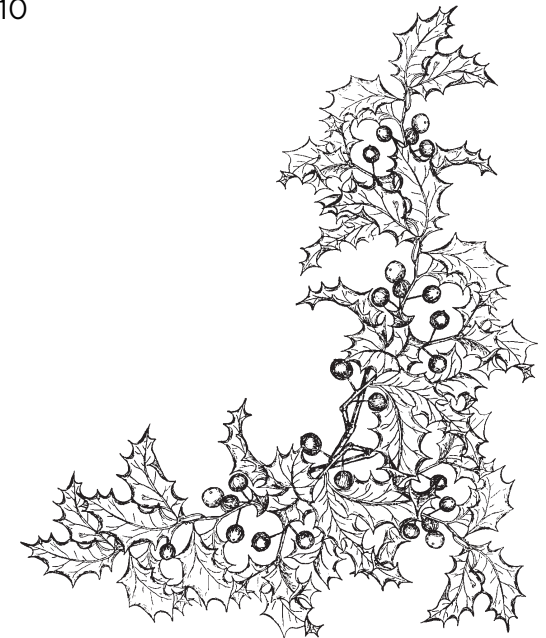
BANANA & TONKA BEAN CREAM - SMOKED CARAMEL SAUCE - PECAN PRALINE 12

SPICED CLEMENTINE & ALMOND PARFAIT

CLEMENTINE GEL - CANDIED ALMOND - BURNT ORANGE OIL 10

70% VALRHONA CHOCOLATE CREMEUX

BLACK CHERRY - COCOA NIB - TONKA BEAN ICE CREAM 12



CHRISTMAS AT THE ROYAL OAK

FAMED for our beautiful Christmas Canopy,
Christmas at the Royal Oak Ramsden is a must.

Stunning surroundings, faboulous festive food,
relaxed service with the hustle of a Christmas
market.

The bar is open from 12noon everyday except
Christmas day where the team get a well
deserved rest with their families.

Open as usual for much of December

MON - THURS

LUNCH: 12:00 - 14:30

DINNER: 18:00 - 21:00

FRI - SAT

LUNCH: 12:00 - 14:30

DINNER: 18:00 - 21:30

SUN

FOOD: 12:00 - 20:00

BAR OPEN ALL DAY!

THOSE KEY DATES

Christmas EVE

12noon - 9pm Kitchen

12noon - 11pm Bar

Christmas Day CLOSED

Boxing Day

12noon - 6pm Kitchen

12noon - 8pm Bar

New Years EVE

12noon - 8pm Kitchen

12noon - Midnight Bar

Midnight BBQ 11pm - Midnight

New Years Day

12noon - 9pm Kitchen & Bar

Please be aware, you can only access the Barn
Restaurant when the kitchen is open if you have a
reservation.

If you would like to come and take a look, please
come outside of kitchen service hours,
but remember we are a pub and would
appreciate if we see you at the Bar!

CELEBRATE IN STYLE IN OUR STABLE

The Stable Private dining room is open and
looking stunning. Decked out in our wonderful
decorations, you can have your own private
Christmas Wonderland!

Available for all sorts of uses, but can seat up to
24 for a cosy winter get together.

A few menu options available.

Contact us directly at

info@royaloakramsden.com

to organise your festive get together.

Our external space has a curfew of 10pm to ensure
our neighbours can enjoy our peaceful village.

There is a small car at the pub itself.

The village does have plenty of free parking, but
we ask that you park considerate and do not
block others access.