

ROYAL OAK ON SUNDAY

SMALL PLATES

½ PINT BREADED CORNISH SARDINES

Smoked Chimichurri - Lemon 9

HOI SIN SMOKED EEL

Cornish Crab, Apple & Celeriac Remolade - Beetroot 12

ITALIAN BURRATA

Grilled Focaccia - Pine Nut Pesto - Aged Olive Oil 12

PIGS IN BLANKETS

Honey and Wholegrain Mustard Dressing - Bone Marrow Jus 10

SMOKED MOZZARELLA CHEESE SOUFFLE

Mornay Sauce - Candied Pecan - Watercress 14

CHILLI CON CARNE

Truffle Crisps- Mozzarella - Lime Chive Soft Cheese 10



SUNDAY ROAST

18hr SLOW COOKED BRISKET OF HEREFORD BEEF 28

COTSWOLD DUCK BREAST 30

ROSEMARY & GARLIC PORCHETTA 26

ROAST COTSWOLD VENISON 24

HEREFORD BEEF CHATEAUBRIAND 34

WILD WOODLAND MUSHROOM & CELERIAC PIE 22

All Served With Yorkshire Pudding - Clotted Cream Roast Potatoes

Honey Roast Chantenay Carrots & Parsnip - Buttered Cavolo Nero

Brasied Red Cabbage - Roast Red Onion - Red Wine Jus

STEAKS

Our cuts of beef come from renowned regenerative farmers Paddock Farm

They are then dry aged for 35 days with Himalayan Pink Salt and butchered in house, making the most out of their flavour.

220G RIBEYE 45 - 380G RUMP STEAK 35 - 500G T-BONE 65 - 400G SIRLOIN 52 - 225G ONGLET 30 - 180G FILLET 50

ALL SERVED WITH HERITAGE TOMATO & PARMESAN SALAD - SKIN ON CHIPS - SAUCE OF YOUR CHOICE

SIDES & SAUCES

GARLIC BUTTERED CORN ON THE COB - Smoked Maldon Salt 8

GOAT CHEESE SALAD - Beetroot - Cranberries - Pear - Candied Pecans - Watercress - Balsamic & Honey Dressing 10

SKIN ON CHIPS 6 / TRUFFLE CHIPS - Truffle Aioli - Parmesan - Rosemary Salt 8

SMOKED CHIMICHURRI 3 - GARLIC & LOBSTER BUTTER 3 - BEEF JUS PEPPERCORN 3

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