

# ROYAL OAK MAIN MENU

## SMALL PLATES

### HOUSE MADE BREAD

Marinated Olives - House Pickles 8

### HICKORY SMOKED CHICKEN WINGS

Paprika Maldon Salt 6

### BREADED COTSWOLD BRIE

Mango Ketchup - Candied Pecan 8

### HOUSE SMOKED PASTRAMI

House Pickles - Dukha Spice - Mustard 12

### PADRON PEPPERS

Paprika Maldon Salt 6

### ITALIAN BURRATA

Rustic Romesco - Heritage Tomato & Basil Salsa 12

### HOT SMOKED CHALK STREAM TROUT

Apple & Cornish Crab Tian - Lemon Emulsion - Almond Soil 14



## FARM

### HEREFORD BEEF BURGER

Smoked Applewood - House Smoked Pastrami

Smoked Chilli & Lime Aioli - Kimchi - Dill Pickles - Rocket  
Brioche Bun - Triple Cooked Chips - Smokehouse Slaw 24

### COTSWOLD CHICKEN SUPREME

N'duja Glaze Carrots - Roasted Corn  
Pancetta & Tarragon Split Jus 30

### HOUSE PINK SALT DRY AGED STEAKS

Served With Triple Cooked Chips  
Heritage Tomato & Parmesan Rocket Salad  
Sauce Of Your Choice

## SIDES & SAUCES

GREEK SALAD - Feta - Red Onion - Cucumber - Heritage Tomato - Oregano - Olives - Olive Oil 10

WILD GARLIC BUTTERED CORN ON THE COB 8

SEAWEED BUTTERED PINK FIR POTATOES - Peas - Pancetta 8

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

SMOKED BEETROOT SALAD - Goats Cheese - Dukha Spice - Pumpkin Seed - Orange & Shallot Dressing - Rocket 10

BEEF JUS PEPPERCORN SAUCE 4 - HICKORY SMOKED CHIMICHURRI 2 - CONFIT GARLIC BUTTER 2

## COAL FIRED GRILL EVERY FRIDAY & SATURDAY EVENING

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

## LAND

### SUMMER VEGETABLE & GOAT CHEESE STRUDEL

Smoked Celeriac Puree - Beurre Noisette Savoy  
Roasted Hazelnut - Vine Cherry Tomato  
Goat Cheese Mousse 26

### SMOKED CHILLI & WILD GARLIC PAPPARDELLE

Smoked Heritage Beets - Chargrilled Artichoke  
Wild Garlic Pesto - Parmesan 22

## SEA

### CIDER BATTERED HADDOCK & CHIPS

Buttered Garden Peas - Smoked Leek Curry Sauce  
Tartare Sauce - Charred Lemon 22

### MARKET FISH OF THE DAY

Yellow Thai Style Mussel & Crayfish Chowder MP