

ROYAL OAK CHRISTMAS MENU



SMALL PLATES

WILD BOAR TERRINE

Spiced Plum & Cranberry Chutney,
Toasted Bread 9

SAGE ROASTED PUMPKIN SOUP

Treacle Soda Bread,
Sage Crisps 7

BAKED BRIE CHEESECAKE

Ale Roasted Pear Compote,
Almond Granola 8

TREACLE SODA BREAD

Pumpkin Seed Butter 6

DEVILS ON HORSEBACK

Port Dressed Chicory Salad, Stilton Crumb 7

MAPLE ROAST SQUASH

Beetroot, Burnt Leek, Romesco Sauce 8

STARTERS

BREADED GOATS CHEESE SALAD

Chicory, Roasted Figs, Pickled Shallot,
Preserved Heritage Tomatoes 10
(Vegan option available)

SHEPHERDS PIE RAREBIT

Old Hooky Rarebit, Treacle Bread,
Double Gloucester, Fig Chutney 12

BLOODY MARY CURED SALMON

Pickled Vegetables, Horseradish Cream,
Crispy Capers 10

MAINS

8oz COTSWOLD VENISON STEAK

Caramelised Shallot, Garlic Flat Cap Mushroom,
Pancetta & Green Peppercorn Sauce 28

TURDUCKEN BURGER

Goats Cheese, Smoked Streaky Bacon, Caramelised Shallot,
Cranberry Aioli, Sprout Slaw, Brioche Bun, Chunky Chips 22

WINTER ROOT BOURGUIGNON

Wild Mushrooms, Butternut Squash, Pumpkin, Baby Onions,
Artichoke, Rosemary & Thyme Jus, Celeriac Mash, Crispy Kale 20

CIDER BATTERED HADDOCK

Fish Stock Mushy Peas, Curry Sauce, Tartare Sauce,
Triple Cooked Chips, Chargrilled Lemon 20

SPECIALS

18hr BLADE OF BEEF

Potato Rosti, Honey Roast Carrot, Braised Red Cabbage,
Dark & Seedy Shallot, Bone Marrow Jus 25

COTSWOLD DUCK BREAST

Roasted Beetroot & Cherry Puree, Charred Chicory,
Sautéed Sprouts, Potato Rosti 26

PAN SEARED COD LOIN

St Austell Mussels, Lobster & Crab Bisque, Pickled Fennel,
Herb Crushed Saffron Potatoes, Dill & Tarragon Oil 32

PAN FRIED GNOCHI

Truffled Artichoke Puree, Sautéed Wild Mushrooms,
Baby Leaf Spinach, Tarragon & Pine Nut Pesto 22

SIDES

HERB ROASTED POTATOES

CREAMED LEEK & DOUBLE GLOUCESTER GRATIN

PIGS IN BLANKETS, BONE MARROW JUS

HONEY ROAST ROOTS, PECAN & PUMPKIN SEEDS

SAUTEED SPROUTS, PANCETTA, GARLIC BUTTER

TRUFFLE & PARMESAN CHIPS, CRISPY ONIONS

PUDDING

BAKED APPLE, PEAR & BLACKBERRY CRUMBLE

Vanilla Vegan Custard, Macadamia Crumb 8

STICKY TOFFEE CHRISTMAS PUDDING

Brandy Whipped Mascarpone, Bourbon Butterscotch 8

GINGERBREAD AFFOGATO

Sticky Gingerbread, Caramel Sauce, Toffee Ice Cream
Toasted Almond, Double Espresso, Brandy Cream 9
ADD Advocaat 3

VALRHONA DARK CHOCOLATE MOUSSE

Roasted Buckwheat, Strained Yoghurt, Le Blanc Olive Oil 8

VANILLA CAMBRIDGE BURNT CREME

Orange & Poppy Seed Shortbread 9



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

THE GREAT TURKEY SHARER

Minimum 4 people

Pre Order required 7 days in advance, £10 per person deposit required

ROLLED & STUFFED COTSWOLD TURKEY CROWN (25pp)

Pigs in Blankets, Cauliflower Cheese, Yorkshire Pudding, Roasted Winter Roots,
Sautéed Greens, Pancetta Sprouts, Braised Red Cabbage,
Unlimited Goose Fat Potatoes & Bone Marrow Jus,
Served Family Style



JOIN US FOR YOUR CHRISTMAS PARTY THIS YEAR!

We have a few options for you,

**For 8 to 12 people, our private dinning room
is the perfect cosy venue for a winter get together!**

Larger Party?

**Our restaurant is available from 3pm to 6pm for a larger event.
From 12 people up to 30 we can cater for your Christmas party.**