

ROYAL OAK STEAK SUPPER CLUB

9 T H J U L Y 6 - 9 P M



STARTERS

DUCK LIVER PARFAIT

Cointreau & Port Syrup, Mustardo Fruits 9

BAKED CAMEMBERT

Toasted Baguette, Beef Braised Onions 9

DRY AGED STEAK TARTARE

Jalapeno Cured Egg Yolk 12

SAUTEED KING PRAWNS

Lemon, Caper & Tarragon Butter 9

30 DAY DRY AGED STEAKS

Steaks are priced per 100g, we recommend 200-300g per person

FILLET 13

RUMP 7

SIRLOIN 9

RIBEYE 11

HICKORY SMOKED ROMANESCO STEAK 12

SIDES

CAESAR SALAD

Crispy Pancetta, Caesar Dressing, Croutons, Parmesan 6

TRUFFLE AIOLI & PARMESAN CHIPS 6

BEEF BRAISED ONIONS

Onion Cream, Black Onion Seeds 6

ROASTED BONE MARROW CANOE

Brighton Blue Cheese, Crispy Onions 6

CHARRED HISPI CABBAGE

Black Garlic & Marmite Aioli, Parmesan 8

BEEF FAT CORN ON THE COB

Smoked Maldon Sea Salt 6

SAUCES & BUTTERS 2.5

SHROPSHIRE BLUE CHEESE & SPRING ONION

BLACK TRUFFLE & WINCHESTER BUTTER

CRAB & LEMON BUTTER

BEEF JUS PEPPERCORN SAUCE

BEARNAISE SAUCE

DESSERTS

ROYAL BAKED ALASKA

Pannetone Sponge, Fruit Compote,
Vanilla Bean Ice Cream, Meringue 10

BASQUE CHEESECAKE

Lavender Marmalade, Chilli Zest 8

