

ROYAL OAK

SPRING

SUPPER CLUB



SMALL PLATES

BASIL & SMOKED MALDEN FOCACCIA

Nettle Pesto, Black Garlic Butter 6

OYSTERS ON ICE

Spring Pea Puree, Tabasco, Preserved Lemon 4ea

STARTERS

CONFIT DUCK LEG & SOUR CHERRY TERRINE

Piccalilli, Crostini 11

BURRATA & CONFIT CHERRY VINE TOMATO

Early Radish, Lemon Dressing 9

CRAB & LE GRUYERE RAREBIT

Citrus Dressing 11

WILD GARLIC & ARTICHOKE VELOUTE

Zaatar Mascarpone, Crystallised Pastry Crisp 9

MAINS

RACK OF COTSWOLD LAMB

Braised Shoulder, Goat Curd, Courgette, Sauteed Morels,
Wild Garlic Salsa Verde, Braised Baby Onion Fricassee 22

SEAWEED BUTTER BAKED JOHN DORY

Crushed Jersey Royal & Spring Onion Warm Salad,
Confit Leek, Mint Hollandaise 32

ASPARAGUS, BROAD BEAN & NETTLE RISOTTO

Crispy Poached Egg, Parmesan Crisp 22

HAM HOCK & SPRING VEGETABLE BROTH

Pickled Chilli, Leek, Heritage Carrot, Sugar Snap 25

ROASTED SPRING VEGETABLE PIE

Truffled Celeriac Puree, Spring Allotment Chutney,
Morel & Merlot Jus 22

PUDDING

LIQUORICE PANNA COTTA

Yorkshire Rhubarb & Rose Compote, Toasted Parkin
Crumb, Candied Puff Pastry 10

SPICED CARAMEL TART

Milk Ice Cream, White Chocolate Almond Brittle,
Blood Orange 10

LEMON BRULEE

Red Berry & Hibiscus Iced Soup,
Lemongrass, Basil Crumb 9

DARK CHOCOLATE MOUSSE

Passionfruit Gel, Cocoa Nib,
Blueberry Jam, Chamomile Jelly 9

ROASTED EVESHAM APRICOT

Kirsch Cherry Compote, Gin & Tonic Sorbet, Bee Pollen,
Torched Meringue, Raspberry Dust 10

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

