

ROYAL OAK ON SUNDAY



MAINS

ABERDEEN ANGUS BEEF BURGER

Emmental Cheese - Smoked Bacon & Port Jam
Dill Pickle - Dressed Sprout - Garlic Aioli - House Brioche Bun
Beef Dripping Chips - Smoked Tomato Gravy 24

SMOKED DELICE SQUASH PITHIVIER

Tunworth - Celeriac Purée - Cavolo Nero -
Pickled Girolles - Sage Beurre Noisette 26

ROASTED MONKFISH

Champagne Beurre Blanc - Samphire - Smoked Celeriac Puree
Potato Pavé - Trout Roe MP

SMOKED JERUSALEM ARTICHOKE VELOUTE
Crispy Sage - Truffle Oil - Crouton 8

BRADLEY SMOKED HAM HOCK TERRINE
House Piccalilli - Toasted Brioche - Mustard Cress 9

COAL-ROASTED BEETROOT & GOAT'S CURD
Candied Walnuts - Pickled Pear 8

SMALL PLATES

BEETROOT CURED SALMON
Horseradish Crème Fraîche
Pickled Cucumber - Rye Crisp 12

WILD MUSHROOM & CHESTNUT ARANCINI
Parmesan Cream - Thyme Oil 8

PHEASANT SCOTCH EGG
Smoked Bone Marrow Mayonnaise 12

ROASTS

ALL ROASTS SERVED WITH

Duck fat roast potatoes - Yorkshire pudding - Honey-glazed
Chantenay carrots - Parsnip Puree - Braised Red Cabbage
Buttered sprouts with pancetta & chestnuts
Roast Bone Marrow gravy

ROAST COTSWOLD DUCK BREAST 28

HEREFORD CHATEAUBRIAND 34

SMOKED TURKEY BALLLOTINE 28

MUSHROOM & LINCOLNSHIRE POACHED STUFFED ONION 24

Rosemary Roast Potatoes - Yorkshire pudding
Honey Glazed Chantenay Carrots
Buttered Sprouts with Chestnut

Braised Red Cabbage - Parsnip purée - Red Wine Gravy

SIDES & SAUCES

ROAST CHANTANAY CARROTS - Whipped Goat's Curd - Dukkah - Hot Honey - Thyme 9

CHARRED SPROUTS - Chestnut Butter - Crispy Shallots - Cider Vinegar 8

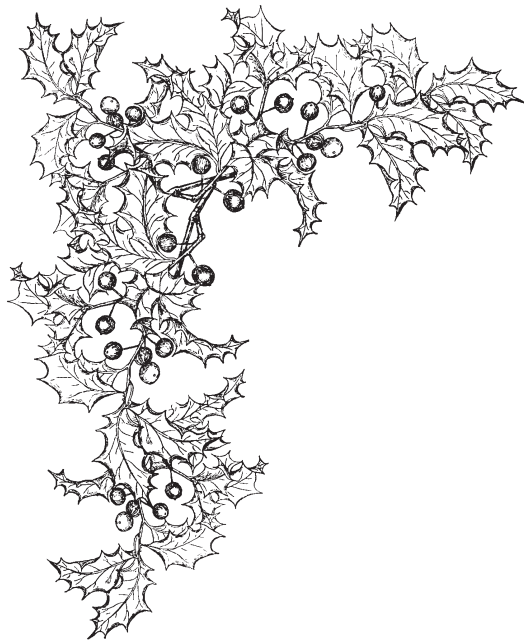
CRISPY POTATO TERRINE - Garlic Butter - Parmesan - Chives

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

BLACK TRUFFLE MASH - Parmesan - Bacon Jam 8

Café De Paris Butter Sauce 4 - Smoked Béarnaise 4 - Wild Mushroom & Madeira Cream 4





DESSERTS

BRAMLEY APPLE & CALVADOS CRÈME BRULÉ

CINNAMON SHORTBREAD - VANILLA APPLE COMPOTE 12

DATE AND STOUT STICKY TOFFEE PUDDING

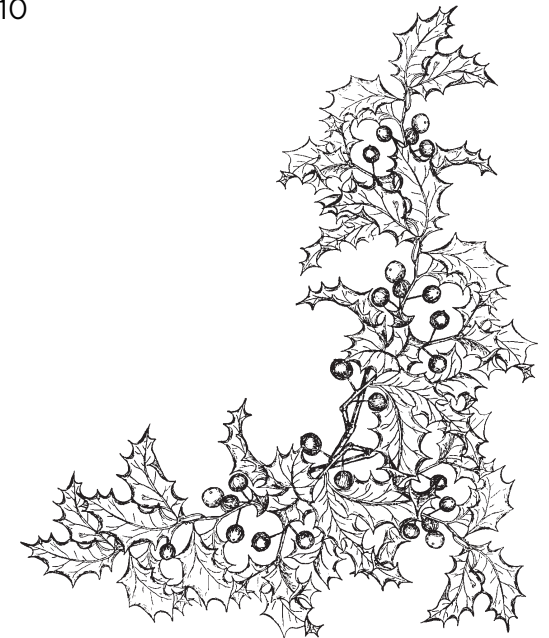
BANANA & TONKA BEAN CREAM - SMOKED CARAMEL SAUCE - PECAN PRALINE 12

SPICED CLEMENTINE & ALMOND PARFAIT

CLEMENTINE GEL - CANDIED ALMOND - BURNT ORANGE OIL 10

70% VALRHONA CHOCOLATE CREMEUX

BLACK CHERRY - COCOA NIB - TONKA BEAN ICE CREAM 12



CHRISTMAS AT THE ROYAL OAK

FAMED for our beautiful Christmas Canopy,
Christmas at the Royal Oak Ramsden is a must.

Stunning surroundings, faboulous festive food,
relaxed service with the hustle of a Christmas
market.

The bar is open from 12noon everyday except
Christmas day where the team get a well
deserved rest with their families.

Open as usual for much of December

MON - THURS

LUNCH: 12:00 - 14:30

DINNER: 18:00 - 21:00

FRI - SAT

LUNCH: 12:00 - 14:30

DINNER: 18:00 - 21:30

SUN

FOOD: 12:00 - 20:00

BAR OPEN ALL DAY!

THOSE KEY DATES

Christmas EVE

12noon - 9pm Kitchen

12noon - 11pm Bar

Christmas Day CLOSED

Boxing Day

12noon - 6pm Kitchen

12noon - 8pm Bar

New Years EVE

12noon - 8pm Kitchen

12noon - Midnight Bar

Midnight BBQ 11pm - Midnight

New Years Day

12noon - 9pm Kitchen & Bar

Please be aware, you can only access the Barn
Restaurant when the kitchen is open if you have a
reservation.

If you would like to come and take a look, please
come outside of kitchen service hours,
but remember we are a pub and would
appreciate if we see you at the Bar!

CELEBRATE IN STYLE IN OUR STABLE

The Stable Private dining room is open and
looking stunning. Decked out in our wonderful
decorations, you can have your own private
Christmas Wonderland!

Available for all sorts of uses, but can seat up to
24 for a cosy winter get together.

A few menu options available.

Contact us directly at

info@royaloakramsden.com

to organise your festive get together.

Our external space has a curew of 10pm to ensure
our neighbours can enjoy our peaceful village.

There is a small car at the pub itself.

The village does have plenty of free parking, but
we ask that you park considerate and do not
block others acces.