

ROYAL OAK ON SUNDAY



STARTERS

SMOKED JERUSALEM ARTICHOKE VELOUTE
Crispy Sage - Truffle Oil - Crouton

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

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

ROASTS

ALL ROASTS SERVED WITH
Roast potatoes - Yorkshire pudding -
Honey-glazed Chantenay carrots - Parsnip Puree -
Braised Red Cabbage Buttered sprouts with chestnuts
Red Wine gravy

ROAST COTSWOLD DUCK BREAST

SMOKED TURKEY BALLLOTINE

MUSHROOM & LINCOLNSHIRE POACHED STUFFED ONION

SIDES

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

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

PIGS IN BLANKETS - Bone Marrow Jus 8

DESSERTS

DATE AND STOUT STICKY TOFFEE PUDDING

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

SPICED CLEMENTINE & ALMOND PARFAIT

CLEMENTINE GEL - CANDIED ALMOND - BURNT ORANGE OIL

70% VALRHONA CHOCOLATE CREMEUX

BLACK CHERRY - COCOA NIB - TONKA BEAN ICE CREAM

Three Course Set Menu £55 per person

Two Courses £45 per person

A £20 per person deposit is required to confirm your booking

