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*Friday 11th December*

*House Drinks*

*Hot Buttered Rum 7 ~ Steamed Cider 4.5 ~ Smoking Bishop 4.5*

*Negroni 9.5 ~ No alcohol Bellini 7 ~ Honey & Sloe Fizz 9*

*Smoked honey Manhattan 9.5 ~ Akeman Rise 8*

**Starters**

Honey roast parsnip soup, crème fraiche, curry oil 6

Smoked ham hock terrine, Piccalilli, mustard butter, toasted sourdough 9

Confit salmon, pickled mouli, compressed cucumber, yoghurt & wasabi 9

Butternut squash tortellini, whipped gorgonzola, chestnuts, amoretti glaze 8

**Mains**

Pan fried red mullet, saffron potatoes, braised fennel, bouillabaisse sauce 24

Feather blade of beef, smoked garlic mash, bourguignon garnish, baby vegetables 19

Venison loin fillet, celeriac fondant, braised red cabbage, cavolo nero 24

Piquillo pepper risotto, goats cheese Chantilly, red pepper coulis 17

28 days aged Sirloin steak, grilled mushroom & tomato, beef fat chips, café de Paris sauce 26

**Pub**

Beer battered haddock & chips, mushy peas, tartare sauce 16

Chuck, brisket & short rib burger, homemade cheese slice, bacon jam, chips 16

Ratatouille hotpot, panisses 16

**Sides**

Truffle & parmesan fries 4 Kale 3.5 Thick cut chips 3.8

Beef fat chips 3.8 Tenderstem broccoli 3.5

*Please let us know if you have any allergies or require more information on any ingredients used in our dishes*

**Pudding**

Affogato, Peruvian espresso, vanilla ice cream, espresso vodka, chocolate crumble 8

Dark chocolate cremeux, coffee whipped cream, whisky ice cream 8

Christmas pud, brandy & orange custard, crystallised nut brandy snap basket 9

Pistachio cheesecake, morello cherry sorbet and griotte cherries 8

Scoop of ice cream or sorbet – ask us for today’s flavours 2.5

Cheese - Golden Cenarth, Baron Bigot, Oxford blue, apricot chutney, biscuits, grapes 12

Cheese & Port to share – 20cl carafe of Port and cheese for two 28

**Sweet Wine 125ml Port 50ml Sherry & Brandy 25ml**

Lions de Suduiraut Sauternes 2013 14 Niepoort Tawny 5.5 Pedro Ximenez 4.5

Heaven on Earth, Muscat d’Alexandria 9.5 Sandemans LBV 4.5 Ilmington Apple 4.8

Blenheim Ice Cider 9.8 ’95 Quinta do Vesuvio 8.6 Remy Martin VSOP 6

Warres 1987 12

*We charge £2 for unlimited still and sparkling Belu water for your table. £1 of this is donated to Belu, which gives 100% of it’s profits to WaterAid.*

**After Dinner Drinks**

Boozy hot chocolate, add rum or Cotswold cream 7.5

Irish coffee 7.5

Cotswold cream latte 7.5

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| **\*\*Coming up at the Oak \*\*** | **Royal Oak News** |
| Sunday 20th December:  **Quiz night**  ~ Pub dinner and a festive quiz hosted by Vincent  Friday 25th December:  **Christmas Day** ~  Join us for Christmas day lunch from 12noon  Coming soon, **Burns Night Supper Club**  Scottish themed supper club towards the end of January 2021!  Menu and date to be published very soon! | Our Private Dining Room which seats up to 10 people (but currently only allowed to take reservations for up to 6) is now open and available to book.  We have five gorgeous bedrooms upstairs, each with their own personality and charm. They are newly refurbished, and we are now taking overnight bookings. |

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*Sign up to our newsletter (via the website) to be the first to hear about events and priority booking.*