



May SAMPLE Menu

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

Smoked honey Manhattan 9.5

Starters

Wild garlic soup, sourdough croute, goat's cheese curd, lemon 6

Smoked ham hock and chicken terrine, Waldorf salad, bread crisp 8

Gin & Tonic cured Halibut, compressed cucumber, dill mayonnaise, preserved lemon 9

Soy & ginger duck breast carpaccio, plum ketchup, pickled Romanesco,
Tom yum dressing, sesame & poppy seed tuile 9

Shaved asparagus and pea pappardelle, aged parmesan 8 / 15

Radicchio, mozzarella, and apple salad, puffed quinoa, white balsamic dressing 7 / 14

Mains

Lemon sole, grenobalaise, roasted cauliflower, cauliflower puree, pan fried scallop 22

Roasts served with honey roasted parsnips, thyme roasted carrots, Yorkshire pudding, gravy and
beef dripping roasted potatoes.

Marinated Spring lamb rump

Roast Sirloin of beef, aged 21 days

Pub

Pork loin, charred spring onion, pulled sucking pig stuffed onion, spring onion oil, polenta 16

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

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

Bombay potato pie, mango and chilli salsa, spinach, curry sauce 17

Sides

Truffle & gruyere fries 4

Kale 3.5

Thick cut chips 3.8

Beef fat chips 3.8

Tenderstem broccoli 3.5

Bread and butter 2pp

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

Pudding

Affogato, Peruvian espresso, tonka bean ice cream, espresso vodka, honeycomb crumb 8

Chocolate & Ale torte, vanilla bean ice cream, chocolate sauce, frosted malts 8

Sticky orange polenta cake, creme fraiche, whisky and orange butter sauce 8

'Rhubarb & Custard' vanilla parfait, forced Yorkshire rhubarb compote,
rhubarb sorbet, ginger tuile 8

Scoop of ice cream ~ ask us for today's flavours 2.5

Royal Oak cheeses

Golden Cenarth, Baron Bigod, 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

****Coming up at the Oak ****

Tuesday 1st June: **Supper Club** ~
Inspired by the summer

Sunday 20th June: **Quiz night** ~
Fathers Day Beer quiz!

Thursday 24th June: Live music TBC
Midsummers day celebration

Royal Oak News

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.