



July menu

Royal Nut Mix 3.2 ∞ Beer stick 2 ∞ Pork scratchings 3 ∞ Marinated Olives 3
Bread board for two 4

Starters

Roast celeriac soup with basil & walnut pesto 7
Hendrick's cured salmon, fennel & cucumber salad and avocado mousse 9
Heritage tomato, burrata, pickled red onions & pesto 9
Duck, yellow and red chicory, peach walnut & herb oil 9
Heritage beetroot assortment, roasted hazelnuts and horseradish Chantilly 8
Black tiger prawns, green Thai curry & sourdough 9 / 17

Mains

Baked cauliflower, chickpeas, roast celeriac root, beetroot, goat curd & herb oil 16
Sea trout, coriander and crayfish potato cake, roast courgettes & lemon oil vinaigrette 19
Chuck, brisket and short rib burger, smoked bacon,
vintage Cheddar, celeriac remoulade & French fries 16
Pan fried duck breast, red wine braised pearl barley, charred baby gem,
wild mushrooms, plum jam & jus 20
8oz Sirloin steak, triple cooked duck fat chips, tomatoes,
flat cap mushrooms & peppercorn sauce 23
Baked whole plaice, caper butter, samphire & summer potatoes 19
Flat iron chicken breast, tomato and olive salsa, baby gem salad & French fries 17

Sides

Triple cooked duck fat chips 5 Seasonal veg 3 French Fries 3
Truffle and Parmesan Fries 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 liqueur 8

Summer berries Eton mess 7

Dark chocolate brownie, salted caramel, granola & vanilla ice cream 8

Set vanilla cream, macerated strawberries & shortbread 8

Scoop of ice cream or sorbet – ask us for today's flavours 2

Cheese – Comté, Golden Cross Goats Cheese, Cropwell stilton, Godminster cheddar,

Somerset brie, red onion jam, biscuits, grapes 12

Cheese & Port to share – 20cl carafe of Port and cheese for two 30

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Sweet Wine 125ml

Lions de Suduiraut Sauternes 2013 14

Heaven on Earth, Muscat d'Alexandria 9.5

Port 50ml

Newport Tawny 5.5

Sandemans LBV 4.5

'95 Quinta do Vesuvio 8.6 Remy Martin VSOP 6

Warres 1987 12

Sherry & Brandy 25ml

Pedro Ximenez 4.5

Ilmington Apple 4.8

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 ****

Sunday 11th July:

Live music with Terry Dean ~

Come chill out with Terry from 4pm

Friday 23rd July:

Live music with Tom.

Details TBC

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.