



### *May SAMPLE Menu*

*Beersticks, beef, duck or deer £2each ~ Potted Salmon £5*

*British meats & pickles £8 ~ Red pepper and chickpea hummous, homemade pitta £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 puree, pan fried scallop 22

Spring lamb rump, kidney, slow cooked belly, and butter beans 23

Spelt moussaka, homemade pita breads, dressed mixed leaves 16

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

### **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

Lions de Suduiraut Sauternes 2013 14

Heaven on Earth, Muscat d'Alexandria 9.5

Blenheim Ice Cider 9.8

### Port 50ml

Niepoort Tawny 5.5

Sandemans LBV 4.5

'95 Quinta do Vesuvio 8.6

Warres 1987 12

### Sherry & Brandy 25ml

Pedro Ximenez 4.5

Ilmington Apple 4.8

Remy Martin VSOP 6

*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 20<sup>th</sup> June: **Quiz night** ~  
Fathers Day Beer quiz!

Thursday 24<sup>th</sup> 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.



[royaloakramsden.com](http://royaloakramsden.com)



[@theroyaloakramsden](https://www.facebook.com/theroyaloakramsden)



[@royaloakramsden](https://www.instagram.com/royaloakramsden)



[info@royaloakramsden.com](mailto:info@royaloakramsden.com)

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