



September

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

Beetroot, chilli & ginger soup, lime cream cheese 7

Bubble & squeak, crispy duck egg, merguez, jus 8

Butternut & truffle arancini, fire roasted red pepper coulis, celeriac puree 9

Pan fried natural foie gras, roasted figs, cassis 12

Beetroot & vodka marinated salmon, avocado puree, heritage tomato & watercress salad 10

Cold salmon salad, asparagus, cherry tomatoes, potato salad, lemon dressing 8

Gently spiced steak fillet tartare, shallots, cornichon 14

A warm salad of Toulouse sausages, boudin noir, lardons, poached duck egg 10 / 19

Wild mushroom & asparagus filo wrap, roasted butternut squash, baby radish,

red pepper puree, pistachios 10 / 19

Roast Ramsden wood pigeon breast, white pudding, potato rosti, apple puree, walnuts 10 / 19

Tikka masala haloumi, garlic spinach, rosti, chilli, red onion, raita 9 / 17

Roast rump of lamb, yellow courgette, roasted red pepper,

rainbow Swiss chard, pomme puree, jus 24

Pan fried cod fillet, asparagus, fennel dauphinoise, samphire, lemon & mint butter 22

Pan fried duck breast, chicory, roasted fig, celeriac puree, Iranian pistachios, madeira jus, watercress, fennel & pink grapefruit slaw, sauteed new potatoes 18

Chuck, brisket and short rib burger, smoked bacon,

vintage Cheddar, bacon jam, burnt pineapple mayonnaise, French fries 16

Fishcake of monkfish, salmon, cod & tuna, Asian spices, kaffir lime leaf Hollandaise, crispy kale 18

30 days dry aged Black Aberdeen angus 8oz ribeye steak, triple cooked chips,

tomatoes, flat cap mushrooms, peppercorn sauce 26

Beetroot, wild mushroom & spinach pastry, watercress, pink grapefruit, pomegranate,

toasted pine nuts, red wine reduction 17

Roasted fillet of John Dory, crab, mussel marinere, samphire, new potatoes 24

To Share; Half kilo North Atlantic lobster thermidor, French fries, salad & garlic butter dip 40

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

Hot sticky toffee pudding, toffee sauce, vanilla ice cream 8

Mixed berries crumble, Crème Anglaise 8

Set vanilla cream, macerated strawberries, shortbread 8

Sharing pavlova, whipped cream, berry compote 15

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

Cheese –Great Rollright soft cheese, Ashcombe soft blue, Godminster cheddar, Cerney ash goats cheese, Isle of White blue, chilli & tomato jam, biscuits & grapes 14

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

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Sweet Wine 75ml / Bottle

Port 50ml

Sherry & Brandy 25ml

Chateau Dosi-Vedrines, Sauternes 2016 8 / 37
Ximenez 4.5

Newport Tawny 5.5 Pedro

Heaven on Earth, Muscat d’Alexandria 7 / 29 Sandemans LBV 4.5

Ilmington Apple 4.8

Oliver Zeter Goldschatz 10 / 45

Warres 1987 12

Remy Martin VSOP 6

Tokaji Aszui 5 Puttonyons 2009 9

The Wonder, pear ice wine 2016 9 / 54

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 **

6th October – Bar talks

Special guest UK artist Charles Avery chatting about his work – ask a member of the team for more details!

26th October Kathy Slack supper club – set menu provided by local chef Kathy Slack

23rd November – Supper club, details coming soon

Royal Oak News

Our Private Dining Room which seats up to 12 people 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.