



THE ROYAL OAK

Welcome back!

*Do keep in touch, follow us on Instagram (@royaloakramsden) and sign
up to our newsletter for re-opening news via
royaloakramsden.com.*

Welcome to Supper Club

'Kathy Slack Chapter 2'

Tuesday 26th October

Food course £45
Drinks Course £18

From the Veg Patch

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“I do enjoy the delicate, subtle notes of green summer leeks. These are the sorts of leeks you must use for this recipe”

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“Yes, I know. This one sounds a bit cheffy. Normally I’d scoff at ‘crumb’. But that would be my loss, because the salty crunch of the mackerel (whisper it) crumb is a magnificent contrast to this sweet, velvety soup, and it really makes the beetroot sing”

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“I rarely make a quiche, which is a lifelong disappointment to my mum given her quiche proficiency... I... find myself longing for more crunch to contrast with the creamy filling than traditional shortcrust pastry can offer”

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“I know this sounds bit odd, but really it’s just a carrot cake that took a wrong turn in life and ended up somewhere more interesting”

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Arrival drink of Autumn spiced
Negroni

Buttered pears wrapped in sage & prosciutto

Potted leeks with garlic bruschetta

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Beetroot with mackerel crumb,
sourdough

*Black Cow vodka on ice 4 OR
125ml Paparuda Pinot Grigio 4*

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Squash, gruyere and red onion tart
Beetroot, celeriac and fregola with herby yoghurt,
Autumn salad leaves

*175ml In Situ Carmenère 2019 8 OR
175ml In Situ Chardonnay & Viognier 2018 8*

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Pumpkin & sage cake with thyme and feta frosting
75ml Chateau Doisy-Vedrines Sauternes 2016 8

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Full Drinks Course £18