

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

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Curried pumpkin soup, cumin oil 7

Crispy fresh squid & lemon sole, sauce gribiche 10

Korean fried cauliflower, charred pineapple mayo, sesame seeds 9

Moules mariniere, lemon, bread 10

Bloody Mary king prawns, baby gem, orange, fennel, watercress 10

Chicken liver parfait, piccalilli, toast 9

Grilled butterflied mackerel, Asian slaw, chilli sauce 9

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Ramsden **wood pigeon** breast & foie gras, roasted figs, red cabbage puree, toasted walnuts, blackcurrant cassis 13 / 24

Butternut squash steak, ratatouille, mixed nuts, crispy tender stem broccoli 9 / 17

Salt & pepper tempura gurnard, red pepper relish, baba ghanoush 11 / 20

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Pan fried **duck breast**, chicory, roasted fig, Jerusalem artichoke puree, Iranian pistachios, madeira jus, watercress, fennel & pink grapefruit slaw, sauteed new potatoes 21

Pan fried halibut fillet, new potatoes, leeks, spinach, walnuts, beurre blanc 26

Vegan spicy mixed bean and **peanut burger**, roast red pepper relish, French fries 16

Chuck, brisket and short rib beef burger, smoked bacon,

vintage Cheddar, red pepper & siracha mayonnaise, white pudding jam, French fries 16

Fishcake of Atlantic cod, smoked haddock, tempura king prawns, samphire, greens, lime mayo 18

30 days dry aged Black Aberdeen angus 8oz ribeye **steak**, triple cooked chips, tomatoes, flat cap mushrooms, peppercorn sauce 26

Crispy slow cooked **shoulder of lamb**, Toulouse sausage, pancetta, chickpea cassoulet 22 Red wine **cod**, crushed new potatoes, seasonal greens, red wine jus 24

Sides

Triple cooked chips 5 Seasonal veg 3 French Fries 3 Side salad 3 New potatoes 3

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

Pumpkin pie, pistachio Chantilly 8

Chocolate brownie, wild blueberry ice cream 8

Mixed berry crumble, vanilla ice cream 8

Crème brulee, shortbread 8

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

Cheese – Ashcombe soft blue, stilton, black bomber cheddar, garlic Yarg, Quickies Cheddar, piccalilli, 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

Newport Tawny 5.5

Chateau Dosiy-Vedrines, Sauternes 2016 8 / 37

Pedro Ximenez 4.5

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 its profits to WaterAid.

After dinner drinks

Boozy hot chocolate 7.5 Irish coffee 7.5 Smoked honey Old fashioned 8.5

**On at the Oak **

Royal Oak News

23rd November – French Supper club

Menu now live on our events page

14th December – Dinner with Darcy. Opera night

& set Christmas menu supper club

24th December – Fish of the seven seas supper club with J. Perrier champagne course pairings

Ask for Head chef Toby's Christmas party menu

for our Private Dinning room!

Lots to come to keep us merry through the winter!

4th December – Ramsden Village wide Christmas Fayre comes to town. Meet us there at our pop up bar

9th December – Honky Tonk piano night in the bar

19th **December** – A very merry Christmas quiz

Have friends coming this Christmas? Take advantage of our five beautiful bedrooms, use RAMSDEN15 for 15% when booking via our website









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