



Sunday Menu

To Start

Chef's Home-made Soup of the Day

Chef's Chicken Liver and Pancetta Pate served with a Spiced Plum Chutney and Warm Toast

Wild Wood Mushrooms and Baby Spinach cooked in a Port and Cream Sauce served on a Garlic Crouton

Royal Oak Fishcakes served on a Bed of Salad with Home-made Tartar Sauce

Fresh Scottish Mussels Steamed in a Tomato, Pancetta and Basil Sauce

Warm Melted Brie Wedges coated in Herb Crust served with a Cranberry Compote

Main Attraction

Roast Sirloin of Beef served with Traditional Yorkshire Pudding, Roast Potatoes and Gravy

Roast Leg of Pork, Apple Sauce, Apricot and Herb Stuffing, Yorkshire Pudding, Roast Potatoes
and Pan Gravy

Roast Breast of Chicken with Yorkshire Pudding, Roast Potatoes and Pan Gravy

Chef's Local Venison Casserole served with Creamed Mash

Mediterranean Vegetable Enchiladas cooked in a Spiced Tomato Sauce topped with
Mature Cheddar Cheese

Pan-fried Seabass served with Salt and Pepper Squid and a Crushed Olive, Sun-blushed Tomato and
Basil Dressing

2 Course £18.95

All our dishes are freshly prepared there may be a delay during busy periods