

## CHEF'S MESSAGE

Our kitchen team love what they do and our food is cooked fresh so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made gluten free, please ask a member of our team who will be able to advise you.



HOTEL, EATERY  
& COFFEE HOUSE

"The discovery of a new dish does more for the happiness of the human race than the discovery of a star."

JEAN ANTHELME BRILLAT-SAVARIN

## GRAZING

### RUSTIC BREAD PLATTER

Olive oil, balsamic syrup D, G, S, SD

### HONEY & MUSTARD MINI SAUSAGES

G, MU

### FISH GOUJONS

Tartare sauce G, E, F, SD

### CHICKEN GOUJONS

Sweet chilli dipping sauce G, SE

### ONION BHAJI

Mint & cucumber raita D, G, E, S

### WARM MARINATED OLIVES

Garlic & Herbs

### WHITEBAIT

Smoked paprika mayonnaise G, F, E

### PULLED PORK

Barbeque Sauce CE, MU, S, G

### BOMBAY POTATOES

Spiced yoghurt dressing S, D

### SMOKED BACON & BLACK PUDDING BONBONS

G, S, E, D, CE

### LAMB KOFTA

Lime pickle G, D

### CAJUN CHICKEN WINGS

Lemon mayonnaise E

£4 EACH  
OR 3  
FOR £11

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OR 3  
FOR £11

## STARTERS

### CHEF'S SOUP OF THE SEASON

Rustic bread CE, D, G, S, E £5

### SWEET CHILLI & GINGER CRAB FISHCAKE

Coriander mayonnaise

G, C, F, S, E, SE £7

### ROASTED VEGETABLE KEBABS

Spiced coconut sauce £5

### MINIATURE SHEPHERD'S PIE

Red cabbage CE, SD, F, S, G £7

### WELSH RAREBIT

Red onion & balsamic chutney

G, S, E, SD £6

### ROYAL OAK PRAWN & CRAYFISH COCKTAIL

D, E, G, S, F, C £8

## MAINS

### MEAT & GRILL

#### TRIO OF SLIDER BURGERS

Lamb & mint, beef, pork & apple, relish, BBQ sauce, fries, coleslaw G, S, E, CE, MU, SE, SD £14

#### 80z SIRLOIN STEAK

Tomatoes, mushrooms, onion rings, house chips G, S £22

#### GAMMON STEAK

Tomatoes, mushroom, brace of fried eggs, house chips S, E, SD £13.50

#### HANGING CHARGRILLED CHICKEN KEBAB

House chips, salad, khobez bread, garlic butter S, D £16

#### ROYAL OAK 80z BEEF BURGER

Brioche bun, relish, BBQ sauce, fries, coleslaw G, S, E, CE, MU, SD £12.50

#### CHICKEN BURGER

Brioche bun, relish, BBQ sauce, fries, coleslaw G, S, E, CE, MU, SE, SD £12.50

#### VEGETABLE BURGER

Brioche bun, relish, BBQ sauce, fries, coleslaw G, S, E, D, CE, MU, SE, SD £12

Make your burger skinny – no bread or chips just add a dressed salad MU

Add a burger topping – cheese & bacon D, pulled pork G, S, CE, MU, Stilton & red onion D, SD £3 each

### SAUCES

DIANE SD, D, MU £3 BLUE CHEESE D £3  
PEPPERCORN G, S, D £3 BÉARNAISE D, E £3

### SEASONAL

#### LAMB & MINT SUET PUDDING

Chantenay carrots, green beans, creamed potatoes G, S, D, CE £16

#### MAPLE GLAZED PORK CHOP

Mashed potatoes, broccoli, red cabbage, diane sauce G, S, D, CE £15.50

#### 12HR BRAISED LAMB SHANK

Creamed potatoes, leeks, carrots D, G, S £17.50

#### CHICKEN SUPREME

Savoyard potatoes, broccoli, carrots, red wine jus G, S, D £15

#### ROASTED HAKE

Chorizo, cherry tomatoes, baby potatoes, lemon butter sauce F, S, D, E, SD £16

#### ROASTED VEGETABLE TAGINE

Braised rice, coconut raita G, S, E, D, CE, MU, SD £13

### SALADS

#### SUPER SALAD

Couscous, broccoli, mixed leaves, beetroot, walnuts, Goat's Cheese N, G, S, D £13 Add chicken £3

#### CLASSIC CAESAR SALAD

Cos lettuce, Parmesan, croutons, Caesar dressing G, F, S, E, D, MU, SD £13 Add chicken £3

#### TUNA NIÇOISE

Grilled tuna, new potatoes, red onion, green beans, olives, boiled egg, mixed leaves, house dressing S, E, G, F £16

#### RUSTIC SIRLOIN SALAD

Roasted peppers, red onions, rustic bread croutons, Parmesan G, SD £16

### CLASSICS

#### BEER BATTERED FISH & CHIPS

Mushy or garden peas G, F, S, E, SD £13.50

#### HERB CRUSTED SALMON

Veronique sauce, cocotte potatoes, broccoli G, F, S, E, SD, D £15.50

#### PROVENÇAL BEEF CASSEROLE

Leek & spring onion mash, bouquetiere of vegetables G, S, D £16

#### PIE OF THE DAY

Savoy cabbage, Chantenay carrots, savoury mash G, S, D, CE £13.50

#### LASAGNE

Parmesan gratin, dressed side salad G, S, D, E £13

#### ROYAL OAK FISH PIE

Mashed potato & cheese topping, selection of Chef's Vegetables F, D £14

#### COACHMAN'S GRILLED BUTTERFLIED CHICKEN

Grilled bacon, melted cheese, BBQ sauce, house chips, coleslaw D, S, E, MU, CE £14

### SIDES

SEASONAL VEGETABLES S £4 MASH POTATOES D £3  
HOUSE CHIPS S £4 SKINNY FRIES S £3  
ONION RINGS G, S £3 DRESSED HOUSE SALAD S £4  
GARLIC BREAD D, G £4

## DESSERTS

#### GLAZED LEMON TORTE

Clotted cream, orange G, E, D, SD £7

#### RHUBARB & APPLE TART

Vanilla sauce G, D, E £6

#### ROCKY ROAD CHEESECAKE

Caramel ice cream G, N, P, S, D, SD £7

Liqueur  
coffee  
available

#### RASPBERRY & VANILLA CRÈME BRÛLÉE

Lavender shortbread D, E, G £7

#### WHITE & MILK CHOCOLATE BROWNIE

White chocolate ice cream G, N, S, E, D £7

#### STICKY TOFFEE PUDDING

Honeycomb ice cream G, P, N, S, E, D, SD £7

#### SELECTION OF ICE CREAMS

D, E, G, N, S £1.50 scoop

#### SELECTION OF CHEESES

Grapes, celery, crackers CE, D, G, S £8

We include a 10% discretionary service charge for all parties of 8 people or over. 100% of all service charges go directly to our teams.

**ALLERGY KEY:** We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

## CHOOSING A WINE

We are delighted to present our selection of wines, sparkling wines and champagnes, hand-picked to suit all tastes and occasions. If you're unsure which wine to choose to complement your chosen dish, please ask a member of our team who will be able to assist you.



"Well", Bill said, "we might as well have another drink". "Damned good idea," Mike said. "One never gets anywhere by discussing finances."

ERNEST HEMINGWAY

## RED

175ml / 250ml / Bottle

### PONTE GIO ROSSO, ITALY

A soft and approachable red; fruity and light

£4.40 / £5.90 / £17.00

### CLOCKWORK RAVEN MERLOT, CHILE

Smooth and approachable with classic dark plummy Merlot fruit

£4.70 / £6.40 / £18.50

### STELLAR RUNNING DUCK FAIRTRADE SHIRAZ, WESTERN CAPE, SOUTH AFRICA

Medium bodied red, soft and spicy with plenty of berry fruit and a hint of white pepper on the finish ORGANIC

£5.20 / £7.20 / £21.00

### FINCA DE ORO RIOJA, SPAIN

A surprisingly refined and complex mid-bodied red, showing dark fruit, spice and oak aromas

£5.20 / £7.20 / £20.50

### WOOLSHED CABERNET SAUVIGNON, AUSTRALIA

Dark and impressive, full of mint and blackcurrants

£5.40 / £7.40 / £21.50

### CHAI DE BORDES BORDEAUX, FRANCE

A mid bodied Claret that has ripe spicy fruit and yielding tannins

£5.40 / £7.40 / £21.50

### ANDEAN VINEYARDS MALBEC, ARGENTINA:

A mid bodied and warming red wine that has a good attack of damson and spice aromas

£6.00 / £8.00 / £23.50

### BRAMPTON OLD VINE RED, SOUTH AFRICA

A proper chunky mid-full bodied red that has aromas of blackcurrant, spice and oak

£24.00

## WHITE

175ml / 250ml / Bottle

### PONTE GIO BIANCO, ITALY

A clean, crisp and refreshing dry white wine

£4.40 / £5.90 / £17.00

### SPEARWOOD CHARDONNAY, AUSTRALIA:

Fresh, juicy white with melon fruit flavour and a crisp finish

£4.80 / £6.50 / £17.50

### CLOCKWORK RAVEN SAUVIGNON BLANC, SOUTH AFRICA

An off dry white wine that is clean as a whistle with vibrant acidity and reasonably intense aroma

£4.70 / £6.40 / £18.50

### LYRIC PINOT GRIGIO, ITALY

A really characterful Pinot Grigio with tempting apricot, peach and melon fruit

£4.80 / £6.50 / £19.00

### STELLAR RUNNING DUCK CHENIN BLANC, SAUVIGNON BLANC, SOUTH AFRICA:

Refreshing white, combining the grassiness of Sauvignon with ripe guava fruit of Chenin

£5.20 / £7.20 / £21.00

### CHAI DE BORDES, BORDEAUX BLANC, FRANCE

A crisp and dry white wine with smoky mineral notes in addition to the citrusy fruit

£5.40 / £7.40 / £21.50

### FINCA DE ORO VIURA SAUVIGNON BLANC RIOJA, SPAIN

Fresh, clean and youthful with attractive apple and peardrop aromas

£5.40 / £7.40 / £21.50

### ANDEAN VINEYARDS TORRONTÉS, ARGENTINA

A light bodied, vibrant dry white wine with floral and fruit aromas from the Torrontés grape

£5.90 / £7.90 / £23.00

## PRESTIGE CELLAR

175ml / 250ml / Bottle

### SANCERRE, LES PIERRES BLANCHES BOUGRIER, LOIRE, FRANCE

A well structured dry white wine, with a stoney, leafy, green fruit aroma

£32.50

### ESK VALLEY SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

An intensely aromatic wine bursting with ripe passion fruit and citrus flavours. Full bodied with crisp finish

£6.70 / £8.70 / £25.50

### DOMAINE DU PÈRE PAPE CHÂTEAUNEUF-DU-PAPE, RHONE, FRANCE

A deep, rich, concentrated wine with a fine flavour and a warm, satisfying finish

£38.50

### PRIMITIVO ITYNERA, IGT SALENTO, ITALY

Rich and full bodied, with a big whack of blackberry fruit

£6.70 / £8.70 / £25.50

125ml / Bottle

### CHAPEL DOWN BRUT, ENGLAND

Classic buttery brioche aromas are followed by lively citrusy flavours on the palate

£6.20 / £32.50

## ROSÉ

175ml / 250ml / Bottle

### JACK & GINA ZINFANDEL ROSÉ, CALIFORNIA

Medium-sweet with delicious red fruit flavours and plenty of lively acidity

£4.70 / £6.40 / £18.50

### PONTE PINOT GRIGIO ROSATO, ITALY

A fresh and youthful off dry wine that has a lovely rose petal pink colour

£4.80 / £6.50 / £19.00

## SPARKLING

125ml / Bottle

### PROSECCO VITICOLTORI PONTE, TREVISO, ITALY

Clean, dry and crisp, with a creamy finish

£4.50 / £23.50

### TAITTINGER VINTAGE BRUT, REIMS, FRANCE

An intense and robust Champagne with bold red fruit and yeast aromas

£49.50

### FRANSCHHOEK VINEYARDS CHARDONNAY PINOT NOIR BRUT NV, SOUTH AFRICA

A stylish traditional method sparkling wine with aromas of citrus, melon and biscuit

£28.50

### TAITTINGER PRESTIGE ROSÉ NV, REIMS, FRANCE

Palish pink in colour, with a powerful mousse and good fruit on the palate

£55.50

### CHAMPAGNE DE CHADELLES, FRANCE

With fine bubbles, this is a light Champagne with lively fruit character and a fresh finish

£6.40 / £33.50

## COCKTAILS

We have a great selection of cocktails, expertly mixed to suit all tastes. Please ask a member of our team for a menu.