

GRAZING / SHARING

Ham Hock Croquettes,
with piccalilli £5

Marinated Olives in Garlic, £5 **PB**

Beer Battered Fish bites, tartare sauce £5

Moroccan Spiced Houmous, toasted pitta £5 **PB**

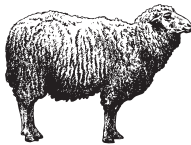
Curried Sweetcorn Fritters, with mango chutney £5 **PB**

Black Pudding Bon Bons, with apple & mustard sauce £5

Lightly Spiced Guacamole,
with tortilla chips £5 **PB**

Cod Cheek Cakes,
with salsa verde mayonnaise £6

Toasted Breads, with balsamic & oil £5



SUNDAY BEST

Roast Beef, yorkshire pudding, roast potatoes, season's best vegetables, pan gravy £15

Roast Breast of Chicken & Leg Roulade, yorkshire pudding, herb stuffing, bacon roll, roast potatoes, season's best vegetables, pan gravy £15

Rolled Shoulder of Lamb, yorkshire pudding, roast potatoes, season's best vegetables, pan gravy £16

Roast Loin of Pork, yorkshire pudding, herb stuffing, roast potatoes, season's best vegetables, pan gravy £15



LIGHT & HEALTHY

Dishes 800 Calories or less

Grilled Chicken Caesar Salad, crispy parma ham, gem lettuce, light dressing, parmesan, croutons £15

Artichoke Barigoule, braised artichoke hearts in a light provençal sauce, herbed new potatoes and dressed rocket salad £14 **PB NAG**

Sun Dried Tomato & Asparagus Tagliatelle,
with rocket & parmesan £14 **V**



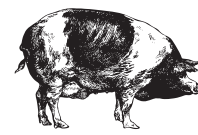
SIDES

Fat Chips £4 **Skinny Fries** £4

Millionaire Fries, truffle oil & vegan 'mozzarella' £5 **PB**

House Salad £4 **V** **Onion Rings** £4 **V**

Buttered Vegetables £4 **V**



STARTERS

Chef's Soup of the Season, crusty bread £6

Crispy Calamari, Garlic Aioli & Citrus Fennel Salad, £7

Avocado, Sun Dried Tomato & Cucumber Salad,
with fennel & spring onion salsa £7 **PB NAG**

Ploughman's Sharing Board,
crispy ham croquettes, baked mini camembert, blue cheese stuffed tomatoes, toasted ciabatta, chutneys and an apple & celery salad £16

Seafood Sharing Board,
cod cheek cakes, smoked salmon, calamari, crayfish mary rose, garlic aioli, toasted ciabatta, fennel and a mixed leaf salad £17

Grilled Fillets of Plaice,
crushed new potatoes, clam velouté, season's best vegetables £17 **NAG**

Warm Potato Salad with Asparagus, Peas & Broad Beans,
poached hens' eggs and a herb dressing £15 **NAG V**

Portobello Mushroom Wellington,
garlic 'butter', seasonal vegetables, salsa verde £15 **PB**



CLASSIC MAINS

Fish & Chips,
secret recipe battered fish, fat chips, mushy peas, tartare sauce, lemon £16

The Royal Oak Burger,
two 4oz beef patties, streaky bacon, cheddar, toasted brioche, skinny fries, salad and relish £15

Chef's Pie of the Day,
with fat chips or mashed potatoes, season's best vegetables, pan of gravy £16

**Hospitality
Action**

Invisible Chips £2
0% fat, 100% hospitality

All proceeds from Invisible Chips go to Hospitality Action, who are doing everything they can to help people in Hospitality worst effected by the Covid crisis. Thanks for chipping in! For more information visit hospitalityaction.co.uk

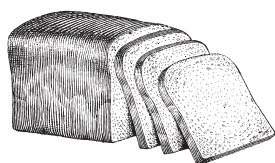


V: Vegetarian **PB:** Vegan **NAG:** No Added Gluten

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

The Royal Oak Hotel is part of The Coaching Inn Group Ltd





ARTISAN SANDWICHES

Served with skinny fries, dressed leaves & slaw

Served until 6pm

CLASSIC SANDWICHES

*Served on multigrain or white bloomer,
with dressed leaves & slaw*

Coachman's Chicken,
grilled chicken with smoked bacon and our own coachman's
cheese with BBQ sauce £9

Pulled Ham Hock & Wholegrain Mustard,
rocket £9

Crayfish Mary Rose & Smoked Salmon,
with watercress £9

Artichoke, Sundried Tomato & Houmous,
vegan 'mozzarella', rocket £8 **PB**

Coachman's Ale Cheddar & Pickle,
rocket £7

Roast Beef & Horseradish,
watercress £8

Tuna Mayonnaise & Cucumber, £7

Coronation Chicken,
Classic mild curried chicken with apricots £8

Add a pot of fries... £1.50



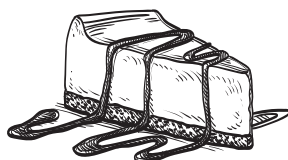
AFTERNOON TEA

Served between 2pm – 6pm (Pre-bookings only)

Cream Tea,
fruit scone,
clotted cream, jam, butter,
tea or coffee £6

Classic Afternoon Tea,
selection of finger sandwiches, sweet
treats, scone, jam, clotted cream, tea or
coffee £17

Champagne Afternoon Tea,
afternoon tea perfectly complimented
with a glass of fizz topped with a fresh
strawberry £26



DESSERTS

Sticky Toffee Pudding,
butterscotch sauce, vanilla ice cream £6 **PB**

Chocolate Delice,
crunchy honeycomb and honey
crème fraîche £7 **V**

Chef's British Cheese Selection,
our coachman's cheese, st endellion brie & blue monday
cheese, crackers, chutney with celery and grapes £9 **V**

Apple & Rhubarb Crumble,
with custard £6 **V**

Rhubarb & Custard Pie Sundae,
vanilla flavoured custard, poached rhubarb,
shortbread crumb, whipped cream £7 **V**

Banoffee Pie Sundae
salted caramel sauce, vanilla ice cream,
whipped cream £7 **V**

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