

# THE ROYAL OAK



# MENU

# The Royal Oak

## SIDE DISHES

<b>Garlic Bread</b> Serves 2	£4.00
<b>Garlic Bread Topped with Cheese</b> Serves 2	£4.00
<b>Gourmet Chips</b>	£2.50
<b>Homemade Onion Rings</b>	£3.00
<b>Fresh Seasonal Vegetables</b>	£2.50
<b>House Salad</b>	£3.50
<b>Halloumi Fries and Dips</b>	£3.50

## LIGHT BITES

<b>Selection of Breads, Olives and Dipping Sauces</b>	£5.95
<b>Baked Whole Camembert</b> Rosemary Studded Camembert, Whole Baked Garlic, Red Onion Marmalade, Grapes and Baked Focaccia	£8.95
<b>Cider Battered Brie Parcels</b> with a Cranberry Mayonnaise and salad garnish	£6.95
<b>Moules Mariniere</b> in a White Wine, Garlic, Shallots and Parsley Cream with Crusty Bread	£10.95
<b>Pork and Black Pudding Scotch Egg</b> Served with a homemade Spicy Tomato Chutney	£5.50

## BAR CLASSICS

<b>Home Cooked Honey Roast Ham</b> Free Range Eggs, Chips and Peas	£8.95
<b>Lambs Liver</b> Crispy Bacon, Black Pudding Whole Grain Mustard Mash, Rich Red Wine Gravy	£10.95
<b>Homemade Pie of the Day</b> Topped with Chefs Shortcrust with a Choice of Chips, Dauphinoise or Mash	£11.50
<b>Award Winning Longhorn Beef Burger</b> Topped with Back Bacon, Farmhouse Cheddar, Field Mushroom and Onion Rings, Red on Toasted Brioche with Chips and Salad	£11.50
<b>Free Range Chicken Burger</b> Grilled Chicken Breast, Sweet Chilli Mayonnaise, Crispy Onion Rings, Toasted Brioche with Chips and Salad	£10.50
<b>Homemade Venison Bourguignon</b> Creamy Mash with Seasonal Vegetables	£12.95
<b>Beer Battered Cod</b> served with Chips Peas and Salad	£12.50
<b>Whole Tail Scampi</b> served with Chips Peas and Salad	£10.50

## THE ROYAL OAK GRILL

All our Grills come with a Choice of Dauphinoise or Chips and are also accompanied with Onion Rings, Sautéed Mushrooms and Oven Roasted Vine Tomatoes and a Homemade Sauce (**choose from following list Cracked Black Pepper Cream, Rich Stilton, Sherry, Mushroom and Onion Cream, Diane, Cajun Cream**)

<b>10oz Welsh Black Rump</b>	£15.95
<b>12oz Welsh Black Sirloin</b>	£18.95
<b>10oz Welsh Black Ribeye</b>	£18.95
<b>8oz Welsh Black Fillet</b>	£22.95
<b>10oz Pork Ribeye</b>	£13.95
<b>Free Range Chicken Breast</b>	£10.95

## A LA CARTE STARTERS

<b>Homemade Soup of the Day</b> served with Warm Bread and Butter	£5.50
<b>Homemade Chicken Liver Madeira Pate</b> with Toasted Baguette and Red Onion Marmalade	£6.95
<b>Lamb Fillet Medallions</b> Sautéed Mushrooms and Onions with a Cranberry and Redcurrant Dressing	£7.50
<b>Creedy Carver Free Range Duck Breast</b> Bacon and Spring Onion Salad with a Plum Compote	£7.50
<b>Twice Baked Cheese Soufflé</b> Served with a Rich Cheese Sauce, with a Baked Apple and Pear Chutney	£7.50
<b>Sautéed Stilton Mushroom Tartlet</b> Mushrooms in a Rich Stilton Cream in a Tartlet topped with Toasted Breadcrumbs on Mixed leaves	£6.95
<b>King Scallops and King Prawns</b> Filo Pastry filled with Ewes Cheese and Sautéed Butternut Squash, Sweet potato and Carrot with a Sweet Chilli and Tarragon Cream	£9.50
<b>Seafood Gratin Thermidor</b> King Scallops, King Prawns, Crab and Cod cooked in a White Wine, Light Mustard Cream Sauce topped with Gratinated Cheese	£7.50
<b>Crevettes</b> Sautéed in Garlic Butter, Sparkling Wine, Herbs and Finished with Cream	£8.95
<b>Prawn Cocktail</b> Blended with Fresh Cucumber and Apple in a homemade Marie Rose Sauce	£6.50

## A LA CARTE MAINS

<b>Shoulder of Lamb</b> Minted Mash Potato, Cranberry, Rosemary and Rich Red Wine Gravy	£18.95
<b>Free Range Chicken Breast</b> Wrapped in Bacon, filled with Black Pudding, Mushroom and Sage Farce, Boulangere Potatoes, Port and Blue Cheese Sauce	£13.95
<b>Woodland Pork Fillet</b> Boulangere Potatoes with a Sherry, Mushroom and Onion Cream Sauce	£13.95
<b>Herb Crusted Fillet of Lamb</b> Dauphinoise Potatoes and a Rich Red Wine and Redcurrant Jus	£17.95
<b>Free Range Creedy Carver Duck Breast</b> Braised Red Cabbage, Dauphinoise Potatoes and a Honey, Ginger and Plum Sauce	£16.95
<b>Beef Fillet Gorgonzola</b> Topped with Field Mushroom and Gorgonzola, Rich Port and Madeira Sauce, Dauphinoise Potato	£24.95
<b>Seafood Tagliatelle</b> Cod, Scallops, Prawns and Mussels in a Creamy Garlic white Wine and Parsley Cream with Pasta with Garlic Bread and Salad	£12.95
<b>Sea Bass Fillets</b> Dauphinoise Potatoes with a King Prawn, White Wine and Pesto Cream	£13.95
<b>Lemon Sole Fillets</b> Oven Baked and placed over a King Prawn, Spring Onion and Spinach Risotto with a Tarragon Butter	£14.95

## VEGETARIAN DISHES

<b>Homemade Vegetable Lasagne</b> Chips, Garlic Bread and Salad	£9.95
<b>Blue Cheese, Mushroom &amp; Leek Gnocchi</b> With Salad and Garlic Bread	£9.50
<b>Brie &amp; Spinach Wellington</b> over a Salad of Basil infused Mediterranean Vegetables	£10.50
<b>Goats Cheese, Potato &amp; Red Onion Marmalade Tart</b> Braised Red Cabbage and a Courgette, Tomato Sauce	£10.95