

# **The Royal Oak Oxford Sample Menu**

*Lemon & thyme infused olives £3.25 (ve)*

*Bread board - warm sourdough boule with butter £4 (v)*

## **Starters & sharers**

*Lemon & thyme infused olives £3.25 (ve)*

*To share - vegetable patch - chargrilled asparagus, rosemary & lemon breaded courgettes, olives, sun dried tomatoes, curried beans, garlic-studded melting camembert, spicy cauliflower fritters, houmous and crudités £21 (a, v)*

*To share - the continental board - rosemary & garlic studded camembert baked in sourdough, cured Calabrian meats, smoked duck breast, carved ham, lemon & thyme infused olives and 'nduja sausage £27*

*Chicken & sauternes parfait served with hazelnuts and toasted sourdough £5.50 (a, n)*

*Avocado and free range poached egg on toasted sourdough, drizzled with a sunflower seed & herb dressing £5.50 (v)*

*Pan-seared scallops with chorizo and creamed peas  
£8.25*

*Devon crab on toasted sourdough with avocado £7.25*

## **Salads & light mains**

*Mushroom risotto with pecorino and pumpkin seeds  
£10 (v)*

*Rainbow salad with ribbons of carrots and courgettes,  
red pepper, pumpkin seeds, chickpeas and avocado £8  
(ve)*

*Chargrilled halloumi rainbow salad with ribbons of  
carrots and courgettes, red pepper, pumpkin seeds,  
chickpeas and avocado £10 (v)*

### **Main courses**

*Fish & chips - line caught cod, ale-battered, served with  
triple-cooked chips, mushy peas and tartare sauce  
£12.25 (a)*

*21-day aged sirloin steak, mini Yorkshire puddings  
filled with caramelised onions, triple-cooked chips and  
a horseradish butter £15*

*Handmade British beef burger in a brioche bun with  
bacon and melted cheese, served with a gherkin and  
fries £11.95*

*Lamb duo - pan-roasted lamb rump & pulled shoulder  
pie on French beans, leeks and garlic, served with a red  
wine jus £15.50*

*Handmade chicken Kiev, creamy mash and cavolo  
nero £10.50*

*Grilled slipper lobster halves and triple-cooked chips  
with thermidor sauce £21*

*Red pepper & quinoa burger in an ancient grain bun  
with marmalade-roasted beets, lentils and pickled*

*walnuts drizzled with a sunflower seed & herb dressing  
£10.25 (ve)*

**Sides**

*Roasted carrots & shallots £3.50*

*Onion rings £2.50 (a)*

*Side salad £3.50*

*Watercress & shaved hard cheese salad £3.50*

**Desserts**

*British cheese board including Cornish blue,  
Wensleydale with cranberry, Sandham's crumbly  
Lancashire and St. Helen's Farm goat's cheese, served  
with celery, savoury biscuits & red onion chutney £7.75  
(v)*

*Sticky toffee pudding and vanilla ice cream £5.50 (v, n)*

*To share - an almond choux pastry ring filled with  
chocolate cream, served with hot chocolate sauce and  
hazelnut ice cream £11.75 (n)*

*Warm chocolate brownie served with hazelnut ice  
cream £5.50 (v, n)*

*(a) contains alcohol, (v) vegetarian, (ve) vegan, (n)  
contains nuts*