

# THE ROYAL OAK INN

## Winter 2017 à la carte Dinner



### STARTERS

|  |                                       |       |
|--|---------------------------------------|-------|
| Crispy whitebait served with our own classic tartare sauce & lemon   |                                       | 7.45  |
| Game terrine apple and plum chutney served with home-made soda bread   |                                       | 8.95  |
| Pan fried fresh mackerel horseradish mousse and snow, glazed & pickled beetroot  |                                       | 8.45  |
| Home-cured ox tongue pickled vegetables, English mustard aioli, sour-dough toast   |                                       | 9.45  |
| Homemade soup of the day - <i>see specials board or ask our staff (V)</i>  |                                       | 6.95  |
| Mixed vegetable antipasti - with grilled artichokes, Baba Ganoush, roasted red pepper hummus, winter slaw, cornichons & sun-blushed tomatoes     | Lg 17.90                              | 9.95  |
| Mixed fish board - with smoked salmon, smoked mackerel, lemon-dressed crayfish tails & fish cake served with caper berries, cornichon & roquette | Lg 21.90                              | 11.95 |
| Winter vegetable risotto with roasted roots, grilled artichokes & parmesan tuilles (V)   | Lg 14.90                              | 8.45  |
| Special starter  | <i>See the board or ask our staff</i> | m/p   |

The Royal Oak is committed to producing firm favourites with a modern twist

We also have a specials board where you can try our new dishes

All our food is delivered daily from as local a supplier as possible

We buy in small batches so bear with us if we (occasionally) run out!

|   |      |
|---|------|
| Pot of green and black olives in our own secret marinade    | 2.45 |
| Royal Oak basket of breads & unsalted French butter (for 2) | 1.95 |

If you have allergies or adhere to a special diet, please let us know before you order

Vat is included at the current rate

A discretionary 10% service charge will be added to all tables and shared out amongst all the staff

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Please see the board or ask our staff for the Specials

### MAIN COURSES

Royal Oak fish and chips - in light ale batter with thick hand-cut triple-cooked chips & smashed garden peas 15.90

Steaks - we have two both properly aged for a minimum 28 days both served with hand-cut triple-cooked thick chips, baked plum tomatoes, roast field mushroom & either a creamy peppercorn sauce or a tangy garlic & herb butter or a smooth blue-cheese sauce

Rib eye - 10 oz. 24.90  
Fillet - 8 oz. 29.90

Roast venison loin with a redcurrant & juniper glaze and served with winter greens, roast parsnips, haggis bon bon, pomme purée 21.90

Duo of South-Downs lamb - pan-fried rump with its own faggot served with a swede purée, braised pearl barley, watercress purée and a rosemary and redcurrant jus 19.90

The Royal Oak burger 8 oz. of coarse-ground beef cooked medium & served with pulled pork, smoked cheese, sliced pickle and tomato, mustard & tomato mayonnaise & served with skinny fries..... 15.90

**We can also do a really delicious vegetarian chickpea burger (V) 14.90**

Roast spiced spatchcock Poussin served with an onion bhaji, mango chutney, tarka dahl, spiced cauliflower and spinach & potato 17.90

Roasted cauliflower steak cauliflower purée potato, blue cheese, fresh fig & toasted hazelnuts (V) 15.90

Pan-fried fillet of sea trout served with a rich crab bisque, a crab croquette, cockles and sea vegetables 17.90

Special fish of the day *See the board or ask our staff* m/p

Special meat of the day *See the board or ask our staff* m/p

### VEGETABLES (V)

Potatoes: new, skinny fries or mash 3.50

triple cooked hand cut chips or Dauphinoise 4.00

Seasonal vegetables: A dish of seasonal vegetables 3.50

Spinach: wilted or creamed 4.50

Salads: simple salad leaves, mixed or tomato 3.50

Roquette with parmesan tuilles 4.50

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