

# THE ROYAL OAK INN



## Winter 2017 à la carte Lunch

	Larger	smaller
Royal Oak basket of breads and unsalted French butter		2.25
Game terrine apple and plum chutney served with home-made soda bread		8.45
Home-cured ox tongue pickled vegetables, English mustard aioli, sour-dough toast		8.95
Crispy whitebait served with our own classic tartare sauce & lemon		7.45
Pot of green and black olives in our own secret marinade		2.75
Winter vegetable risotto with roasted roots, grilled artichokes & parmesan tuilles (V)	14.90	7.95
Mixed vegetable antipasti - with grilled artichokes, Baba Ganoush, roasted red pepper hummus, winter slaw, cornichons & sun-blushed tomatoes	16.90	9.45
Mixed fish board - with smoked salmon, smoked mackerel, lemon-dressed crayfish tails & fish cake served with caper berries, cornichon & roquette	19.90	10.95
Smoked haddock fish cake with beurre blanc & wilted greens	14.90	
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	
<b>We can also do a really delicious vegetarian chickpea burger (V)</b>	14.90	
Royal Oak fish and chips - with thick hand-cut triple-cooked chips & smashed garden peas	15.90	
Pan-fried fillet of sea trout with crab bisque, a crab croquette, cockles and sea vegetables	16.90	
Roasted cauliflower steak cauliflower purée potato, blue cheese, fresh fig & toasted hazelnuts (V)	14.90	
<b>Steaks</b> - 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		
<b>Rib eye - 10 oz.</b>		24.90
<b>Fillet - 8 oz.</b>		29.90

### For daily soup, sandwich & specials - see our blackboard

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

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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### VEGETABLES (V)

*All at* 3.50

Potatoes: new, skinny fries or crushed, triple cooked hand cut chips

Seasonal vegetables: A dish of selected vegetables bought locally where possible

Salads: simple salad leaves or mixed

### DESSERTS (all V)

Vanilla crème brûlée with rhubarb 3 ways (poached, jelly & sherbet) 6.95

Ginger parkin, stout ice cream, toffee sauce 6.95

Coconut panna cotta, spiced rum roasted pineapple, mint and coconut sorbet 6.95

Bica Especial - a scoop of vanilla ice-cream with a shot of Amaretto, home-made biscotti & a shot of espresso 7.95

Dark chocolate, coffee & pistachio Paris-Brest 7.95

Affogato - a scoop of vanilla ice-cream, home-made biscotti & a shot of espresso 5.95

A selection of Mooka Hampshire ice-creams 3 scoops 6.95

*Please ask what's come from the dairy* 2 scoops 5.95

A selection of British cheeses with biscuits, apple & home-made chutney 9.95

- *Ask us what we've chosen this week* *To share* 13.95

**Why not have a glass of dessert wine with your pudding?**

**Or a glass of port or Madeira with your cheese?**

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