

THE ROYAL OAK INN



Mother's Day - Spring 2017 Sunday Lunch

STARTERS

Game terrine apple and plum chutney served with home-made soda bread		8.95
Winter vegetable risotto with roasted roots, grilled artichokes & parmesan tuilles (V)	Lg 14.90	7.95
Homemade soup of the day - <i>see specials board or ask our staff</i> (V)		5.95
Crispy whitebait served with our own classic tartare sauce & lemon		7.45
Mixed fish board - with smoked salmon, smoked mackerel, lemon-dressed crayfish tails & fish cake served with caper berries, cornichon & roquette	Lg 19.90	10.95
Mixed vegetable antipasti - with grilled artichokes, Baba Ganoush, roasted red pepper hummus, winter slaw, cornichons & sun-blushed tomatoes	Lg 16.90	9.45
Royal Oak basket of breads and unsalted French butter	<i>small basket</i>	2.25
Royal Oak green & black lemon herb and garlic marinated olives		2.75
Special seafood cocktail marie-rose sauce, brown bread & butter		9.95

MAINS

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
Royal Oak fish and chips with thick hand-cut triple-cooked chips & smashed garden peas		15.90
Roasted cauliflower steak cauliflower purée potato, blue cheese, fresh fig & toasted hazelnuts (V)		14.90
Baked herb-cruste fillet of Norwegian Skrei cod served parsley mash, braised leeks and a Gribiche sauce		17.90
Traditional Sunday roast sirloin of English Beef with Yorkshire pudding served with roast potatoes & local vegetables		19.45
Traditional Sunday roast loin of Sussex pork with crackling, apple sauce served with roast potatoes & local vegetables		17.90
Traditional Sunday roast of free-range chicken with stuffing served with roast potatoes & local vegetables		16.90
Whole baked Plaice with lemon caper beurre blanc, new potatoes & curly kale		17.90

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VEGETABLES (V)

All at 3.50

Potatoes:	New, skinny fries or mash; thick cut or
Seasonal vegetables:	A dish of green vegetables or a lovely selection of mixed
Salads:	Simple salad leaves or mixed
Spinach:	Wilted or creamed

DESSERTS (all V)

Buttermilk panna-cotta with rhubarb 3 ways (gel, poached & jelly) served with home-made buttery shortbread		7.45
Ginger parkin, stout ice cream, toffee sauce		7.45
Madagascan vanilla seed crème brûlée		6.95
Affogato - a scoop of vanilla ice-cream biscotti & a shot of espresso		5.95
Bica Especial - a scoop of vanilla ice-cream with a shot of Amaretto, biscotti & a shot of espresso		7.95
Royal Oak traditional pudding of the day		7.45
A selection of English cheeses with biscuits & quince jam		9.95
- <i>Ask us what we've chosen this week</i>	To share	13.95
Selection of Hampshire ice-creams & sorbets	3 scoops	6.95
<i>Please ask what's come from the dairy</i>	2 scoops	5.95

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