

THE ROYAL OAK INN

Early summer 2017 à la carte Dinner



STARTERS

Crispy whitebait served with our own classic tartare sauce & lemon		7.95
Potted rillettes of confit and smoked duck with toasted sour-dough		9.45
Seared Tuna on spiced lentil salsa		11.95
Melted goat cheese on brioche on a bed of heritage beetroot with a honey and truffle dressing		8.95
Homemade soup of the day - <i>see specials board or ask our staff (V)</i>		6.95
Antipasti board of cured meats, marinated olives, spinach humus, stuffed Pequillo pepper and toasted sour-dough	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
Superfood salad - quinoa, beets, pomegranate, fetta, cherry tomatoes dressed in a pomegranate molasses and balsamic dressing with mixed nuts and seeds	Lg 17.90	8.95
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 16.45

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 peppercorn sauce or a garlic & herb butter

Rib eye - 10 oz. 24.90

Fillet - 8 oz. 29.90

Beetroot and ricotta Gnudi with salsify, orange, sage and beetroot salsa & Cavalo Nero (V) 15.90

Duo of local Sussex pork - seared tenderloin & confit belly served with rainbow chard, garlic & sage mash, pear purée and a rich cider jus 18.90

Duo of South Downs spring lamb - pan-roasted cutlets with a Pastilla of confit shoulder served with purple sprouting broccoli, dauphinoise potatoes, baby broad beans and a redcurrant lamb jus 22.90

The Royal Oak burger 8 oz. of coarse-ground beef cooked medium & served with bacon, cheese, sliced pickle and tomato, mustard & tomato mayonnaise & served with skinny fries 16.45

We can also do a really delicious vegetarian chickpea burger (V) 15.90

Pan-fried breast of corn-fed chicken served with pancetta-wrapped asparagus, herb crushed new potatoes, peas and red & green pestos 17.45

Sautéed fillet of bass served on a bed of herb-crushed potatoes with a Pernod & shellfish cream, cockles, mussels and purple sprouting broccoli 18.90

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 or mixed 3.50

tomato and spring onion

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