

THE ROYAL OAK INN



Early summer 2017 à la carte Lunch

	Larger	smaller
Royal Oak basket of breads and unsalted French butter		2.25
Melted goat cheese on brioche on a bed of heritage beetroot with a honey & truffle dressing and toasted walnuts		8.45
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
Spring vegetable risotto with roasted roots, grilled artichokes & parmesan tuelles (V)	14.90	8.45
Superfood Salad - quinoa, beets, pomegranate, fetta, cherry tomatoes dressed with pomegranate molasses & balsamic mixed nuts & seeds	16.90	8.95
Mixed fish board - with smoked salmon, smoked mackerel, lemon-dressed crayfish tails & fish cake served with caper berries, cornichon & roquette	19.90	10.95
Beetroot and ricotta Gnudi with salsify, orange, sage and beetroot salsa & Cavalo Nero (V)	15.90	
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	
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	
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. Fillet - 8 oz.	24.90 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...or....Tomato and spring onion

DESSERTS (all V)

Green apple panna cotta with apple sorbet, apple puree and apple crisp		7.45
Mille feuille of summer fruits with a white chocolate and mascarpone ganache and pistachios		7.45
Madagascan vanilla seed crème brûlée		6.95
Bica Especial - a scoop of vanilla ice-cream with a shot of Amaretto, home-made biscotti & a shot of espresso		7.95
Baked chocolate fondant with peanut-butter ice-cream and peanut brittle crumb (N)		8.45
G & T! Lemon curd served on shortbread biscuit with juniper flavoured soft meringue, gin & tonic sorbet and a sloe berry & gin gel		
Affogato - a scoop of vanilla ice-cream, home-made biscotti & a shot of espresso		5.95
A selection of Jude's Award winning Hampshire ice-creams	3 scoops	6.95
<i>Please ask what's come from the dairy</i>	2 scoops	5.95
A selection of British cheeses with biscuits, apple & home-made chutney		9.95
- <i>Ask us what we've chosen this week</i>	<i>To share</i>	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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