



## À LA CARTE MENU

### APERITIF

PROSECCO (125ML) - £6.00 | MOËT & CHANDON (125ML) - £9.75

### NIBBLES

MARINATED OLIVES	£2.75
HOMEMADE BREADS FOR TWO	£2.95

### STARTERS

CEVICHE OF MACKEREL, CELERIAC & APPLE MAYO, GIN CUCUMBER	£9.95
PAN ROASTED WOOD PIGEON, HERITAGE TOMATO SALAD, CARAMELISED WALNUTS	£9.25
WILD MUSHROOMS, WHITE ONION BROTH, POACHED DUCK EGG	£8.95
WHITEBAIT, CHEF'S TARTARE SAUCE, SCORCHED LEMON	£7.95
SOUP OF THE DAY PLEASE SEE A MEMBER OF STAFF FOR TODAY'S FLAVOUR	£6.45

### MAINS

SALT-BAKED CELERIAC, HERITAGE CARROTS, HAZELNUTS (V)	£14.00
ROYAL OAK BEEF BURGER OR CHICKPEA BURGER (V), WITH FRIES	£15.50
ADD BACON, MONTEREY JACK CHEESE OR ONION RINGS	£1 EA
ROYAL OAK FISH & CHIPS, TRIPLE-COOKED CHIPS, GARDEN PEAS, TARTARE SAUCE	£15.90
FILLET OF TURBOT, ARTICHOKE MISO, CHARRED TENDERSTEM BROCCOLI, TIGER PRAWN WONTON	£24.00
SOUTH DOWNS LAMB, LEEK & DIJON SHEPHERD'S PIE WITH BONE MARROW CRUST, COURGETTE & KALE, LAMB JUS	£26.00
PORK SHOULDER THYME & SAGE HEDGEROW PIE, RUNNER BEANS & TURNIPS	£15.95

### STEAKS

JORDAN'S 30 DAYS AGED STEAKS, SERVED WITH SLOW COOKED TOMATO, FIELD MUSHROOM, HAND-CUT CHIPS, WITH A CHOICE OF PEPPERCORN SAUCE OR GARLIC BUTTER

RIBEYE	£25.00
FILLET	£29.00

### SIDES

TENDERSTEM BROCCOLI   POMME ANNE   HAND-CUT CHIPS   BUTTERED JERSEY ROYALS   SKINNY FRIES   SPICED RED CABBAGE   MIXED SALAD	£3.50
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### TASTE THE SEASONS – AUTUMN

OCTOBER 26TH

JOIN OUR HEAD CHEF JAMIE AND HIS TALENTED TEAM FOR A SPECIAL NIGHT SHOWCASING THE FLAVOURS OF WEST SUSSEX WITH THE BEST LOCAL INGREDIENTS COMPLEMENTED BY FINE WINES.

DINNER £70 PP  
WITH PAIRED WINES £90 PP

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.