



The Royal Oak

Sunday Roast

- 1 course for £13**
- 2 courses for £18**
- 3 courses for £22**

Starters

- Soup of the week, crusty bread
- Heritage tomato, mozzarella and pickled shallot salad with olive crumb and homemade salad cream
- Smoked haddock, creamed leeks and mushrooms, poached quail egg
- Glazed duck liver parfait, cheese and bacon scones with chutney and smoked sea salt

Mains

- All served with cauliflower cheese, roasted root veg, seasonal greens, red cabbage, roast potatoes and a Yorkshire pudding
- Cotswold reared leg of Lamb, mint sauce
- Beef striploin, horseradish sauce
- Slow roasted Pork belly, apple sauce
- Roasted Fish of the week with salsa verde
- Wild mushroom, spinach and blue cheese vol au vent with pickled walnuts

Desserts

- Sticky toffee pudding, salted caramel ice cream
- Grilled pineapple, rum and raisin ice cream, spiced rum caramel and coconut
- Selection of ice creams and sorbets
- Selection of regional cheese with chutney and biscuits - £2.00 supplement -

Grazing

- Bread rolls with butter, Cotswold Gold oil & balsamic £3.20
- Selection of mixed Italian olives £2.90

Flatbreads

- BBQ pulled pork with smoked cheddar £5.50
- Chorizo, halloumi and pesto £5.40
- Mushroom, caramelised onions and blue cheese £5.90

Pub Classics

- Gloucester old spot gammon, fried Arlington white eggs and fries £11.20
- Pie of the week
- See board for details - £11.20
- Monkfish "scampi", fries, mushy peas and tartar sauce £14.20
- Mushroom, pepper and halloumi burger with caramelised onions, fries and coleslaw £10.50

Sides

- Sweet potato fries with parmesan £3.00
- Extra red cabbage £2.50
- Extra seasonal greens £2.50
- Extra root veg £2.50
- Fries £2.00

Please be aware that some dishes may contain nuts or shells
Please advise a member of staff if you have any dietary requirements or allergies