

THE ROYAL OAK



SMALL PLATES

Double-fried chicken thigh, sriracha ketchup, spring onions, and sesame seeds	8.0
Salt & pepper squid, lemon, aioli	8.0
Hummus, Za'taar, paprika olive oil, mini flatbread (vg)	7.5
Halloumi fries, lemon mayo, buffalo sauce, spring onion, pomegranate (v)	8.0
Fried mac and cheese with siracha ketchup (v)	7.5

MAINS

Beyond Meat burger, plant-based cheese, burger relish, jalapeno & chive mayo, skin-on fries (vg)	14.5
Angus double patty smash cheeseburger, brioche bun, pickles, burger sauce, skin-on fries	14.0
<i>Extra smash patty +2.0 add bacon +1.0</i>	
Crispy chicken burger, gochujang mayo, iceberg & brioche bun, skin-on fries	14.5
Beer-battered North Sea haddock, triple-cooked chips, tartare sauce, mushy peas	15.0
Ribeye steak, skin-on fries, three peppercorn sauce, watercress	21.5

SIDES

Skinny fries (vg) / House-made triple-cooked chips (vg)	5.0
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DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)	6.5
Triple choc brownie, vanilla ice cream (v)	6.5
Ice Cream Union – per scoop of ice cream or sorbet (v/vg)	1.5
<i>Please ask your server for available flavours</i>	

WEEKLY EVENTS

TUESDAY: OPEN MIC NIGHT, FROM 8:30PM

SUNDAY: PUB QUIZ FROM 7:30 PM EVERY SUNDAY

Let us know how
you enjoyed your
visit!





Drinks Menu

COCKTAILS

Espresso Martini	<i>Absolut Vanilla, Kahlua, espresso</i>	9.5
Cosmopolitan	<i>Absolut Citron, Triple sec, cranberry juice, fresh lime</i>	9.5
Pornstar Martini	<i>Absolut Vanilla, passion fruit puree, pineapple juice, lemon juice, prosecco</i>	9.5
Negroni	<i>Tanqueray, Campari, Red vermouth</i>	9.5
Old Fashioned	<i>Makers Mark Bourbon, Angostura bitters, Sugar</i>	9.5
Bloody Mary	<i>Absolut vodka, tomato juice, house recipe seasoning</i>	9.5
Mojito	<i>Havana rum, lime juice, soda water, fresh mint</i>	9.5
Margarita	<i>Olmecca Tequila, cointreau, lime juice</i>	9.5

WHITE WINE

	175ml	250ml	Bottle	
Da Vero Catarratto, 2022	<i>Tre Venezie, Italy, ABV 13%</i>	5.6	7.8	22.5
Pinot Grigio, Badalisc, 2022	<i>Terre Siciliane, Italy ABV 12.5%</i>	6.1	8.5	24.5
Picpoul de Pinet, Château de la Mirande, 2021	<i>Languedoc, France, ABV 13.5%, vegan</i>	7.7	10.8	31.5
Sauvignon Blanc, Moko 2022	<i>Marlborough, New Zealand, ABV 12.5%</i>	8.6	12.2	35.5
Sauvignon Blanc, Terrane 2021	<i>Cotes de Tarn, South West France, ABV 12%, vegan</i>	6.4	9	26
Sauvignon Blanc, False Bay 2021	<i>W.O. Coastal Regions, South Africa, ABV 13.5%, vegan</i>	6.4	9.15	26.5
Chenin Blanc, Wally 2021	<i>Loire Valley, France, ABV 12%</i>	8.3	11.7	34
Riesling, Novas 2021	<i>Valle del Bio, Chile, ABV 13.5%, vegan</i>			37

RED WINE

	175ml	250ml	Bottle	
Rame Garnacha 2021	<i>Campo de Borja, Spain, ABV 14%, vegetarian</i>	5.6	7.8	22.50
Merlot, Claireres 2020	<i>Languedoc, France, ABV 13.5%</i>	6.2	8.7	25
Malbec Bonard, Tesoro 2022	<i>Mendoza, Argentina, ABV 14%</i>	7.9	11.2	32.5
Pinot Noir, La Boussole 2021	<i>France, ABV 12.5%, vegan</i>	7.1	10	29
Rioja Crianza, Ontanon 2019	<i>Crianza, Spain, ABV 13.5%</i>	8.6	12.2	35.5
Vinho Regional, Tinto, Evaristo 2021	<i>Lisbon, Portugal, ABV 13.5%</i>	6.9	9.7	28
False Bay, Syrah 2021	<i>Western Cape, South Africa, ABV 14%</i>	6.4	9.15	26.5
The Black Craft 2020	<i>Barossa Valley, Australia, ABV 14.5%</i>			38.5
Iuli Nino, Vino Rosso 2020	<i>Montado di cerrina, Italy, ABV 12.5%</i>			50

ROSE WINE

	175ml	250ml	Bottle	
Cinsault Rosé, Domaine Nordoc 2020	<i>Languedoc, France, ABV 12%, vegetarian</i>	6.1	8.5	24.5

SPARKLING WINE

	125ml	Bottle	
Versetto Prosecco Brut NV	<i>Venezia, Italy, ABV 11.5%</i>	7	32.5
Moët & Chandon Brut	<i>Champagne, France, ABV 12.5%</i>	-	75
Veuve Clicquout	<i>Champagne, France, ABV 12.5%</i>	-	75