



THE ROYAL OAK – SET MENU 2026

2 / 3 COURSE MENU £36.00 / £42.00

STARTERS

Radicchio, whipped feta, beetroot & pecan salad (Vg/Gf)

Smoked salmon, pickled fennel, crème fraiche, rye bread

Ham hock terrine, dill relish, toasted sourdough

The Oak's prawn cocktail, Marie Rose, croutons

MAINS

Pork schnitzel, hispi cabbage, mustard sauce

Chicken & mushroom pie, parsley sauce

Roasted skate, tenderstem, lemon butter sauce (Gf)

Pearl barley risotto, pumpkin, sage (Vg)

Sirloin steak, mushrooms, watercress, beef butter, peppercorn sauce
(£12.00 supplement)

SIDES

Mixed leaf salad £4.50 (Vg/Gf)

Roasted hispi cabbage, ranch dressing £6.00 (Ve/Gf)

Mashed potato £6.50 (Ve/Gf)

Triple cooked chips £6.50

DESSERTS

Sticky toffee pudding, vanilla ice cream (Ve/Gf)

Dark chocolate mousse, cherries, almond brittle (Vg/Gf)

Three cheese plate, crackers, grapes, chutney

(Ve) Vegetarian (Vg) Vegan (Gf) Gluten free

Please inform us when placing your order if you have any food allergies/intolerance. A discretionary 10% service charge is included in the bill.