

SALADS

GOATS CHEESE £12.95 VE

Goats cheese croquette, mixed leaves, carrot, cucumber, radishes, pomegrante & tomato with pesto mayo

CAJUN CHICKEN £13.95 GFA

Cajun chicken, mixed leaves, carrot, cucumber, tomato, soft egg, bacon, croutons & parmesan with pesto mayo dressing

PLOUGHMANS £12.95

Honey roast ham, pork pie, celery, apple, pickled onion, mature cheese, tomato relish, mixed salad & crusty bread

SMOKED SALMON £14.95 GFA

Smoked salmon, mixed leaved, carrot, cucumber, tomato, soft egg & croutons with honey mustard dressing

VEGAN CHICKEN £12.95

Crispy vegan bites, mixed leaves, carrot,cucumber, croutons with tomato & maple syrup dressing

SKIN ON FRIES

SHREDDED BEEF CHILLI £8.95 GFA

Topped with salsa, jalapeños & cheese

SMOKED STREAKY BACON £8.95 GFA

Topped with bbq sauce & cheese

BURGER BITES £8.95 GFA

Topped with peppercorn sauce

VEGAN CHILLI £8.95

Topped with salsa, jalapeños & vegan cheese

CAJUN CHICKEN £8.95

Chicken & spring onion with cajun cream sauce

CHEESE & GRAVY £6.95 VEA/VGA/GFA

Grated cheese & house gravy

SIDES

SKIN ON FRIES £4.95 GFA

With sea salt & rosemary

SALT & PEPPER CHIPS £4.95 GFA

TWICE COOKED CHIPS £4.95 GFA

With sea salt & rosemary

6 BATTERED ONION RINGS £4.25 VGA/GFA

HALLOUMI FRIES £5.95

With sweet chilli

TEMPURA STEM BROCCOLI £4.75 VE

With parmesan shavings & balsamic dressing

HOUSE SLAW £3.50 VE/GF

FRIED GNOCCHI £5.25

In a 3 cheese sauce

GARLIC BREAD £3.95 VGA/GFA

CHEESY GARLIC BREAD £4.95 VGA/GFA

KIDS CORNER

KIDS MAINS

PENNE POMODORO £5.95 GFA

With garlic bread

FISH & CHIPS £5.95 GFA

With garden peas

CHICKEN STRIPS £5.95

With fries

SAUSAGE & MASH £5.95

With garden peas, carrots & gravy

CHEESEBURGER £5.95

With fries

KIDS DESSERTS

ICE CREAM £3.95

Choice of flavours

CHOCOLATE BROWNIE £3.95

With melted marshmallows

BELGIAN WAFFLE £3.95

With ice cream

Today's specials

Please ask your server
for today's daily specials!

Starters, Mains &
Homemade Desserts!



MENU

FOR THE TABLE

SPICED GREEN OLIVES £4.50 VE/VG
Gordal olives with chilli, coriander and lemon

NACHOS £6.95 VE/VGA/GFA
Topped with jalapeños, salsa & melted cheese, served with sour cream

MINI LOAF £4.95 VE/GFA
Choose between white or multigrain with salted butter

STARTERS

SOUP OF THE DAY £6.50 VE/VGA/GFA
Served with mini loaf and salted butter, ask your server

SCALLOPS £8.95
Pan fried scallops with chorizo, pea purée & garlic butter

CALAMARI RINGS £7.95
Calamari rings coated in breadcrumbs served with chipotle mayo

KING PRAWNS £8.95 GF
King prawns cooked in chilli, garlic & coriander with mango, pineapple & red onion salsa

GOAT’S CHEESE CROQUETTES £6.95 VE
Goats cheese in breadcrumbs with chilli jam & basil oil

BAKED CAMEMBERT TO SHARE £12.95 VE/GFA
Twice-baked camembert with toasted ciabatta & onion relish

CHICKEN STRIPS £7.95
Chicken coated in breadcrumbs with a sticky bbq dip

KOREAN BELLY PORK SLICES £8.95 GF
Belly pork with a sticky korean sauce

CREAMY GARLIC MUSHROOMS £7.95 VE/GFA
Mushrooms cooked in a creamy garlic & stilton sauce with toasted ciabatta

CHICKEN LIVER PÂTÉ £7.95 GFA
Homemade pâté cooked in port, served with onion relish & brown toast

VEGAN STRIPS £8.95
Vegan strips coated in in breadcrumbs with a sticky bbq dip

MAINS

KOREAN GLAZED CHICKEN £15.95 GF
Chicken breast with korean glaze served with beansprouts, carrot ribbons, peppers, courgettes, sesame seeds, rice & kimchi

ZEDY’S BEEF LASAGNE £15.95
Layers of minced beef cooked in a herb, garlic & tomato sauce layered with sliced cured meats (contains pork), topped with cheese sauce. served with garlic bread, house salad & chips

VEGEATABLE LASAGNE £14.95 VE
Layers of mushroom, onions, peppers, aubergine, courgette cooked in a herb, garlic & tomato sauce, served with garlic bread, house salad & chips

SAUSAGE & MASH £13.95
Lincolnshire sausage (supplied by wetherills butchers) served in a yorkshire pudding with creamy mash, onion gravy & peas

VEGAN SAUSAGE & MASH £13.95
Vegan sausages served with mash, vegetables & onion gravy

POLLO A LA CRÈME £16.95 GF
Pan fried chicken breast with onion, mushroom & garlic in a creamy white wine sauce served with twice cooked chips & salad

BEEF CHILLI NACHOS £12.95 GF
Shredded beef brisket slowly cooked in a mild tomato sauce on top of tortilla crisps with salsa, jalapeños, melted cheese & sour cream

CHEF’S HONEY GLAZED HAM £12.95 GF
Home cooked honey glazed ham with eggs & chips

HOMEMADE PIE OF THE DAY £15.95
Meat filling encased in shortcrust pastry served with twice cooked chips or mash with vegetables & gravy, ask your server

HOMEMADE VEGAN PIE £15.95
Mushroom, onion, celery, peppers, parsnip & carrots cooked in a tomato & herb sauce, encased in shortcrust pastry served with vegetables & gravy

THAI RED CURRY £14.95 VE/GF
Thai red curry with coconut milk, fine beans, pepper, with thai basil leaves, choose between chicken, vegetable or prawn £2.50 supplement, served with rice

BEEF CHILLI £13.95 GF
Shredded beef brisket slowly cooked in a mild tomato sauce served with rice, tortilla crisps & sour cream

VEGAN CHILLI £12.95
Vegetables cooked in a mild tomato sauce served with rice, tortilla crisps

PASTA OF THE DAY £12.95 VE/GFA
Homemade pasta served with fresh homemade sauce & garlic bread, ask your server

KAI SAM LOT £15.95
Lightly battered chicken stir fried in a sweet chilli sauce served with mixed vegetables, cashew nuts, rice & prawn crackers

GRILLS

8oz SIRLOIN STEAK £22.95 GFA
28 day aged sirloin with twice cooked chips, roasted cherry tomatoes, onion rings, flat mushroom

12oz RIBEYE £24.95 GFA
28 day aged ribeye with twice cooked chips, roasted cherry tomatoes, onion rings, flat mushroom

SURF & TURF £28.95 GFA
28 day aged 8oz sirloin steak, 3 king prawns, 2 scallops in garlic butter with twice cooked chips, roasted cherry tomatoes, onion rings, flat mushroom

STEAK SAUCES 2.75 EACH VE/GF
Port and stilton | peppercorn sauce | mushroom

10oz D-CUT GAMMON STEAK £15.95 GFA
D-cut gammon steak (choose between egg, pineapple or both) with twice cooked chips, roasted cherry tomatoes, onion rings, flat mushroom

SLOW COOKED PORK RIBSHalf £16.95, Full £24.95 GFA
Succulent slow cooked pork ribs marinated in our secret rub and house bbq sauce with skin on fries, onion rings & house slaw

CAJUN CHICKEN BREAST £14.95 GFA
Grilled chicken fillet marinated in cajun spices served with twice cooked chips & salad

CAJUN CHICKEN BREAST & 1/2 RIBS £24.95 GFA
Grilled chicken fillet marinated in cajun spices & half rack of ribs marinated in our secret rub and house bbq sauce served with skin on fries, onion rings & house slaw

HUNTERS CHICKEN £15.95 GFA
Grilled chicken breast with streaky bacon covered in house bbq sauce & topped with melted cheese served with twice cooked chips & salad

ITALIAN BURGER £14.95 GFA
6oz beef patty with pastrami, lettuce, red onion, tomato, gherkin, pesto mayo served in seeded brioche bun with skin on fries, onion ring & house slaw

HALLOUMI BURGER £14.95 VE/GFA
Cripy halloumi, lettuce, red onion, tomato, perinaise mayo served in seeded brioche bun with skin on fries, onion ring & house slaw

QUORN BURGER £14.95 VE/GFA
Quorn marinated in buttermilk & coated in breadcrumbs with lettuce, red onion, tomato, gherkin, vegan cheese, chipotle mayo served in brioche bun with skin on fries, onion ring & house slaw

All meals may contain nuts or nut derivatives. Fish may contain small bones. All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Please note: our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen nformation is available on request.

VE Vegetarian VEA Vegetarian Adaptable VG Vegan VGA Vegan Adaptable GF Gluten Free GFA Gluten Free Adaptable

FISH ~ SEAFOOD

THE ROYAL OAK FISH FAVOURITES

FISH & CHIPS £15.95 GFA
Beer battered grimsby haddock served with mushy peas, tartare sauce, twice cooked chips & lemon wrap

SCAMPI £13.95
Wholetail scampi coated in breadcrumbs, served with peas, tartare sauce, twice cooked chips & lemon wedge

SEAFOOD & CHORIZO PAELLA £19.95
Spicy chorizo, prawns, mussels & squid cooked with infused saffron rice, peppers, peas, onions served with lemon wedge & crusty bread

SEA BASS FILLET £19.95
Pan fried sea bass on new potatoes, chorizo, peas, onion & carrots with salsa verde & herb butter sauce

MOULES FRITES £19.95 GFA
Mussels with streaky bacon cooked in a rich tomato garlic sauce served with skin on fries & crusty bread

FISH CAKE £15.95
Smoked haddock, prawn & chive fish cake served with tartare sauce, chips, salad & sweet chilli dip

BISTRO

LAMB RUMP £21.95
Lamb rump with dauphinoise potatoes, tender stem broccoli, buttered carrots & red currant jelly mint sauce

TWICE COOKED PORK BELLY £21.95
Pan fried pork belly with dauphinoise potatoes, tender stem broccoli, buttered carrots & cider sauce

STUFFED CHICKEN BREAST £19.95
Chicken breast stuffed with sausage meat, wrapped in bacon with dauphinoise potatoes, tender stem broccoli, buttered carrots & red wine garlic sauce

RISOTTO £15.95 VE/GFA
Mushrooms, peas & onions with parmesan & garlic bread add chicken & chorizo £3.00

DESSERTS

SELECTION OF HOMEMADE DESSERTS
Ask your server for today’s selection of sumptuous homemade desserts



KOFFMANN'S
— POTATOES FOR CHEFS —
we are proud to use the finest
KOFFMANN'S potatoes in our dishes!