

Feasting
at
THE ROYAL OAK

Minimum of 6 Diners
for the Feasting Menu

TO START

The x3 platters are served feasting style for the whole table to share.

FISH PLATTER

*House-Cured Salmon, Smoked Mackerel Pate, Crispy Squid, Brown Soda Bread
Lemon Mayo, Caperberries, Horseradish*

MEAT PLATTER

*Braised Short Rib, Confit Guinea Fowl, Prosciutto, Chicken Liver Pate
Beer Mustard, Quince Jam, Sourdough Toast*

VEGETABLE PLATTER

*Roast Beetroot, Feta, Fresh Fig, Artichoke Heart Hummus, Charred Peppers
House Pickles, Spiced Green Chutney, Flatbreads*

£5.5 / per person

MAIN COURSE

All Served With Parmentier Potatoes, Autumn Greens & Braised, Spiced Cabbage

'5 HOUR LAMB' IN LEMON & HAY

Mint Chimichurri

- OR -

FREE RANGE WILTSHIRE CHICKEN

Chestnut & Prunes, Porchini Bread Sauce

ROAST HARLEQUIN SQUASH

*Parmesan Leeks & Pangratatto
- For Vegetarians Only -*

£18.5 / per person

*Your Choice of Lamb or Chicken / Served feasting style for the whole table to share.
- Vegetarians Served Separately -*

DESSERT

FLOURLESS CHOCOLATE & ROSEWATER CAKE

Blackberry Cream

£3 / per person

*Please inform us before ordering of any allergies or intolerances as not all ingredients are listed
An optional 12.5% service will be added to your bill*