

*Sunday*  
*at*  
**THE ROYAL OAK**

**STARTERS**

**ROASTED BEETS**

*Charred Pear, Capra Blue, Pumpkin Seeds*  
**7**

**GUINEA FOWL SALAD**

*Fresh Fig, Pomegranate, Sorrel,  
Sumac Yoghurt*  
**7.5**

**ARTICHOKE HEART HUMMUS**

*Autumn Slaw, Yoghurt, Flatbread*  
**7**

**SMOKED MACKEREL PATE**

*Caper Berries, Sourdough Toast*  
**7.5**

**DEVON CRAB RAREBIT**

*Crispy Prosciutto, Watercress*  
**7.5**

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**PUDDING**

**PLUM & BLACKBERRY CRUMBLE**

*Vanilla Creme Fraiche*  
**6**

**CHEESE BOARD**

*Mahon, Blue Murder, Robiola,  
Shallot Jam & Oatcakes*  
**12**

**CHOCOLATE, ALMOND & ORANGE CAKE**

*Rosewater Cream*  
**6**

**CHOCOLATE & COCONUT POT**

*Olive Oil Biscuit, Prunes in Rum*  
**6**

**ROASTS**

*All roasts are served with*  
**ROAST POTATOES, CARROTS, HISPI,  
BRAISED RED CABBAGE & GRAVY**

**HEREFORD BEEF**

*Yorkshire Pudding*  
**17.5**

**WHOLE FREE RANGE CHICKEN**

*Chestnut, Sage & Pork Stuffing  
(for 2-3 to share)*  
**38**

**SLOW ROAST PORK BELLY**

*Bramley Apple Sauce*  
**16.5**

**MUSHROOM, BEETROOT & GOATS  
CHEESE WELLINGTON**

**13**

**BEER BATTERED HADDOCK & CHIPS**

*Crushed Peas & Tartare Sauce*  
**13.5**

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**BOOK A TABLE ONLINE**

*You can now book a table in our upstairs  
dining room by visiting us online at*

**WWW.ROYALOAKLONDON.COM**

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*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*