

*Dinner*  
*at*  
**THE ROYAL OAK**

**SMALL PLATES**

**BROWN CRAB ON TOAST**

*Picked Fennel*

**7.5**

**SMOKED BEETROOT LABNE**

*Hazelnut salad*

**7**

**SMALL WILD WELSH ROPE GROWN MUSSELS**

*Leeks, Cider, Cream & Garlic Toast*

**10**

**HAM HOCK & CAPER TERRINE**

*Fig Onion Relish, Sourdough*

**8**

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**SIDES**

**TRIPLE COOKED CHIPS**

**3.5**

**SKINNY FRIES**

*Aioli*

**3.5**

**WINTER HERB SALAD**

**4.5**

**BOOK A TABLE ONLINE**

*Book a table in our upstairs  
dining room by visiting us online at:*

**WWW.ROYALOAKLONDON.COM**

*Dining Room Open: Thursday, Friday & Saturday  
nights & Sunday Day*

**LARGE PLATES**

**WHITE BEAN, FENNEL, LEEK & HERB GRATIN**

*Chicory, blood orange salad*

**13**

**GRILLED HALLOUMI IN BRIOCHE**

*Red Pepper, Portobello Mushroom, Mayonnaise  
& Fries*

**12**

**ROYAL OAK BURGER**

*Mature Cheddar, Baby Gem, Fries*

**13.5**

**WILD WELSH ROPE GROWN MUSSELS**

*Leeks, Cider, Cream, Thyme & Fries*

**14**

**BEER BATTERED COD & CHIPS**

*Mushy Peas & Tartare Sauce*

**13**

**SLOW BRASIED RIB OF BEEF**

*Butterd mash, Braised Red Cabbage & Pickled  
walnuts*

**16**

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**PUDDING**

**ICE CREAMS 2.5 A SCOOP:**

*Blood Orange Sorbet*

*Vanilla*

*Salted Caramel*

*Chocolate*

**APPLE & CINNAMON CRUMBLE**

*Vanilla Ice Cream*

**6**

**FLOURLESS CHOCOLATE & VANILLA CAKE**

*Double Cream*

**6**

**CHEESE BOARD:**

**TALEGGIO, CAPRA BLUE**

*Oat Cakes & Onion Chutney*

**10**

*Please inform us before ordering of any allergies or intolerances as not all ingredients are listed*