

Sunday
at
THE ROYAL OAK

STARTERS

SCOTCH EGG
5

ROAST BEETROOT LABNE
Hazelnut salad
7

BROWN CRAB ON TOAST
Picked Fennel
7.5

HOME HERB CURED SALMON
Pickled fennel
9

SMALL WILD WELSH ROPE GROWN MUSSELS
Leeks, Cider, Cream & Garlic Toast
10

HAM HOCK & CAPER TERRINE
Fig Onion Relish, Sourdough
8

BUFFALO MOZZARELLA
Roast red peppers, rocket pesto
8.5

PUDDING

ICE CREAMS 2.5 A SCOOP:
*Chocolate, Blood orange sorbet or
clotted cream*

APPLE, RHUBARB & GINGER CRUMBLE
Clotted cream Ice Cream
6

FLOURLESS CHOCOLATE & VANILLA CAKE
cream
6.5

CHEESE BOARD:
TALEGGIO, CAPRA BLUE
Oat Cakes & Onion Chutney

ROASTS

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

HEREFORD BEEF
Yorkshire Pudding
17.5

SLOW COOKED PORK BELLY
with apple sauce
16.5

FENNEL, LEEK & WHITE BEAN GRATIN
13

WHOLE FREE RANGE CHICKEN
*Sage and onion stuffing &
Bread sauce
for 2-3 to share)*
40

MUSHROOM & CHESTNUT ROAST
13

WILD WELSH ROPE GROWN MUSSELS
Leeks, Cider, Cream, Thyme & Fries
14

FISH & CHIPS WITH MUSHY PEAS
14.50

BOOK A TABLE ONLINE

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

WWW.ROYALOAKLONDON.COM

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