

WHILE YOU WAIT

Rustic gluten free bread & olives - 3.50

Houmous & vegetable sticks - 3.50

Tzatziki & vegetable sticks - 3.50

SHARING DECK

Gluten free mixed deck - 11.00

Hoisin duck, smoked salmon, houmous, olives, brie, chilli pearls, vegetable sticks, gluten free rustic bread

STARTERS

Soup of the day, gluten free rustic bread & butter - 4.50

Garlic & thyme baked camembert, baby gem leaves, red onion marmalade - 5.50

Butternut squash & goats cheese risotto, red pepper coulis - 5.75

Oak smoked salmon, celeriac & beetroot slaw, gluten free bread & butter - 6.00

Seared pigeon breast, rosti potato, squash puree, bacon crisp - 7.25

LITTLE OR LARGE

Risotto of the day, please see the specials - 5.75/11.00

Confit duck & white bean cassoulet - 6.25/12.00

Chicken Caesar salad, smoked bacon, baby gem, parmesan, anchovies - 6.00/12.00

MAINS

Aubrey Allen's braised beef, smoked bacon, chestnut mushrooms, baby onion jus, bubble & squeak, parsnip crisps - 15.50

Herb roasted squash, parmentier potatoes, crisp halloumi, tomato & herb sauce - 12.50

Cotswold chicken breast, fondant potato, creamed leeks, red wine jus - 14.50

Pot-roast saddle of rabbit, pork & apricot stuffing, Lyonnaise potatoes, curly kale - 15.50

Twice-cooked pork belly, celeriac dauphinoise, apple puree, crackling - 16.50

Aubrey Allen's 28 day dry aged 8oz rump cap steak, triple-cooked chips, grilled tomato & mushroom - 17.50
Add peppercorn sauce or garlic & herb butter - 1.50

Prawn topped sea bass fillet, baby spinach & chive crushed new potatoes, lemon butter sauce - 14.00

ON THE SIDE

Roasted roots • Green vegetables • Mash •
Buttered new potatoes • Celeriac dauphinoise •
• Triple-cooked or skinny chips • House salad
- 2.75 each

If you have any allergies, please speak to a member of the team before ordering.

PUDDINGS

BENNETTS LOCAL ICE-CREAM & SORBET

- Chocolate • Strawberry • Mint & chocolate chip
- Vanilla • Salted caramel • Morello cherry • Pistachio
- Lemon sorbet • Blackcurrant sorbet
- Champagne sorbet

CHOOSE 1/2/3 SCOOPS - 1.50/3/4.

Seasonal fruit crumble, custard - 5.00

Warm chocolate brownie, peanut truffles,
clotted cream - 5.25

Strawberry & raspberry Eton mess - 5.25

Pudding deck for two to share - 12.50

CHEESES

Gluten free toast, quince jelly, onion marmalade,
celery, apple

CHOOSE 3/5/ALL 7 CHEESES - 5/6/7.00

GLASS OF PORT - 4.50

Cotswold Brie - Rich & creamy organic cheese with a semi-soft texture. Made at Simon Weaver's, near Bourton on the Water.

Tunworth - Smooth & creamy. "The best Camembert in the World!" said Raymond Blanc. Made at Hyde Farm in Hampshire.

Double Gloucester Smarts - Rich & mellow, with earthy aromas. Made at Diana Smart's farm in Birdwood, Gloucester.

Rollright - Mellow & buttery 'washed-rind' cheese. Made at King Stone Farm in Oxfordshire.

Barkham Blue - Creamy & 'melt in the mouth'. Made from Jersey cow's milk, at Andy & Sandy Rose's Farm in Hampshire.

Windrush - Soft & delicate. A mousse textured goat's cheese. Made at Pinchpool Farm in Oxfordshire.

Daylesford Cheddar - Rich & creamy, made from organic milk of pedigree British Friesian herds, at Daylesford farm in Gloucestershire.

AFTER DINNER DRINKS

Espresso Martini - 6.50

Limoncello - 25ml 3.75

Chase Rhubarb Vodka 25ml - 4.00

Salizá Amaretto 25ml - 4.00

Baileys 50ml - 3.40

Martell VS 25ml - 3.50

Courvoisier VS 25ml - 4.40

Hennessy VS 25ml - 4.70

Courvoisier VSOP 25ml - 5.50

Armagnac 25ml - 5.50

Woodford Reserve 25ml - 3.40

HOT DRINKS

COFFEE - 2.70

Americano • Double Espresso • Cappuccino • Latte • Mocha

BAILEYS LATTE - 4.80

LIQUEUR COFFEE - 5.00

Amaretto • Whisky • Cointreau

TEAPIGS' TEA - 2.70

Everyday Brew • Mao Feng Green • Superfruit • Peppermint
• Earl Grey Strong • Chamomile

HOT CHOCOLATE, CREAM & MARSHMALLOWS - 3.00



THE ROYAL OAK

Fresh, seasonal, ethical food from
trusted local suppliers

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www.theroyaloakevesham.co.uk

Gluten Free

