

THE ROYAL OAK

Fresh, Seasonal, Ethical Ingredients from Trusted Local Suppliers

Sharing Decks

Meat Deck

Spicy Chicken Wings, Honey Roasted Ham, Rioja Roasted Chorizo, Chipolatas, Cured Meats, Pickles, Rustic Bread

10.50

Fish Deck

Prawns in Marie Rose Sauce, Crayfish Tails, Chilli Crab Arancini, Smoked Salmon, Cod Goujons, Capers, Tartar Sauce, Toasted Pitta

10.50

Mixed Deck

This is the one to go for!

11.50



tripadvisor

TA Certificate of Excellence 2015



tripadvisor

TA Certificate of Excellence 2016



tripadvisor

TA Certificate of Excellence 2017



Best Restaurant in Worcestershire 2016



Best Restaurant in Worcestershire 2017



CAMPAIGN FOR REAL ALE

CAMRA Shakespeare Pub of the Season Winter 15/16



Best Pub/Restaurant 2017



Best Dog-friendly Pub, West Midlands 2016



Craft Guild of Chefs, Best Pub Restaurant Chef - Alistair Barlow



Cask Marque Award 2015



Cask Marque Award 2016



Cask Marque Award 2017

Starters

Honey Roasted Ham, Beetroot, Orange & Pea Shoot Salad, Candied Walnuts

5.75

Soup of the Day, Croutons, Crusty Bread & Butter

4.50

Seared Pigeon Breast, Wholegrain Mustard Rösti, Squash Purée, Parma Ham Crisp

7.00

Cajun Halloumi, Roasted Peppers, Pesto, Pine Nuts

5.50

Black Pudding Scotch Egg, Brown Sauce

6.50

Smoked Mackerel & Horseradish Pâté, Melba Toast, Caramelised Red Onion

5.75

Little & Large

Butternut Squash & Sage Risotto, with or without Smoked Bacon

5.75/11.00

Mushroom & Spinach Stuffed Pancakes, Cheddar Sauce, with or without Roast Chicken

5.75/11.00

Prawn, Squid & Mussel Linguine

8.00/15.00

Warm Quinoa, Sweet Potato & Kale Salad, Orange & Pomegranate Dressing

6.00/11.50

Rustic Baked Beans, Toasted Sourdough, with or without Chorizo

5.50/11.00

While you're choosing:

Rustic Bread & Olives • 3.50 Houmous & Cucumber Sticks • 3.00

Grilled Pitta & Tzatziki • 3.50 Garlic Ciabatta • 3.00

Mains

Aubrey Allen's 28 Day Dry Aged 8oz Rump Cap Steak, Triple-cooked Chips, Beer Battered Onion Rings, Grilled Tomato & Mushrooms

17.00

Add a Peppercorn Sauce or Garlic & Herb Butter

1.50

Herb Roasted Squash, Red Onion & Goats' Cheese Wellington, Red Pepper Sauce

12.50

Braised Blade of Beef, Bubble & Squeak, Smoked Bacon & Baby Onion Jus

15.50

Sea Bass Fillet, Crab & Chilli Arancini, Curly Kale, Mussel Sauce

16.50

Cotswold Chicken Supreme, Creamed Leeks, Wild Mushroom & Thyme Pie

14.00

Pot-roast Saddle of Rabbit, Pork & Apricot Stuffing, Wholegrain Mustard Mash, Parsnip Crisps

16.00

The Royal Oak Cheese Burger, Triple-cooked Chips, Beer Battered Onion Rings, Relish

10.50

Smoked Haddock & Chive Fishcake, Wilted Greens, Poached Egg, Lemon Butter Sauce

13.50

Slow-roast Shoulder of Lamb, Garlic & Rosemary Dauphinoise Potatoes, Roasted Roots

16.50

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Leeks, Kale & Cabbage • Roasted Roots • Mash • House Salad • Triple-cooked Chips • Skinny Fries

2.75 each

If you have any allergies, please let a team member know & we'll be happy to discuss dishes with you.

www.theroyaloakevesham.co.uk • 01386 442465