

THE ROYAL OAK

Fresh, Seasonal, Ethical Ingredients from Trusted Local Suppliers



Sharing Decks

Meat Deck

Sweet Chilli Chicken Wings, Hoisin Duck, Rioja Roasted Chorizo, Honey & Mustard Sausages, Cured Meats, Pickles, Rustic Bread

11.00

Fish Deck

Smoked Salmon, Cornish Crabcake, Tzatziki, Crayfish Tails, Sweet Chilli Pearls, Blanch Bait, Tartar Sauce, Toasted Pitta

11.00

Mixed Deck

This is the one to go for!

12.00



Shortlisted Best Gastro Pub in the Midlands 2018



Best Pub/Restaurant 2017



Best Dog-friendly Pub, West Midlands 2016



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

Starters

Crispy Pork Belly, Clonakilty Black Pudding & Apple Salad

5.75

Soup of the Day, Croutons, Crusty Bread & Butter

4.50

Garlic & Thyme Baked Camembert, Sourdough, Red Onion Marmalade

5.50

Smoked Salmon & Crayfish Salad, Chilli Pearls, Lemon Mayo

6.25

Sesame Shredded Duck, Spring Onion & Carrot Salad, Hoisin Sauce

6.50

Cornish Crabcakes, Mango & Pineapple Salsa

5.75

Little & Large

Pea, Leek & Baby Spinach Risotto, with or without Roast Ham

5.75/11.00

Ratatouille Stuffed Pancakes, Goat's Cheese Sauce, with or without Roast Chicken

5.75/11.00

Grilled Sea Bass, Moroccan Chickpea & Cous Cous Salad

6.25/12.00

Chicken Caesar Salad, Smoked Bacon, Croutons, Anchovies

6.00/12.00

While you're choosing:

Rustic Bread & Olives • 3.50 Houmous & Vegetable Sticks • 3.50 Tzatziki & Grilled Pitta • 3.50
Garlic Ciabatta • 3.50 Rioja Roasted Chorizo & Toasted Almonds • 3.50

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 Peppercorn Sauce or Garlic & Herb Butter

1.50

Chalk Stream Trout Niçoise Salad, New Potatoes, Green Beans, Sun-dried Tomatoes, Poached Egg

14.50

Five Spice Crispy Beef, Vegetable & Rice Noodle Salad, Oriental Dressing

13.50

Pan Fried Gnocchi, Crème Fraîche, Pine Nuts, Baby Spinach, Parmesan, Pesto

12.50

Cotswold Chicken Breast, Lyonnaise Potatoes, Green Beans in Tomato Sauce

13.50

Barbury Duck Breast, Chorizo & Roasted Red Pepper Risotto, Thyme Jus

16.50

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

11.00

Purity Beer Battered Sustainable Cod, Triple-cooked Chips, Crushed Peas, Tartar Sauce

13.00

Spinner's Tale Cider Braised Pork Belly, Champ Mash, Salsa Verde, Crackling

16.00

.....

Buttered Leeks, Peas & Baby Spinach • Mash • House Salad • Triple-cooked or Skinny Chips • New Potatoes
2.75 each



Cask Marque Award 2015



Cask Marque Award 2016



Cask Marque Award 2017



Cask Marque Award 2018

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