



Lunch Menu

Starters £5

- (v) Slow cooked egg, fermented mushroom broth, sourdough soldiers
- (v) Cauliflower cheese croquette, curried cauliflower puree & coriander oil
- Confit Duck terrine, brioche toast & pear chutney
- (v) Today's fresh soup with warm bread
- Marinated tuna loin, pickled vegetables, Chilli relish

Mains £10

- Royal oak cheese burger, tomato relish, pickles, brioche & fries
- Cumberland sausages, bubble & squeak & caramelized onion gravy
- Market fish, very green curry & crispy rice noodles
- Beer Battered sustainable fish, hand cut chips, mushy peas & tartare sauce
- Guinea fowl, root vegetables, onion puree, roast leeks, cider rarebit
- (vg) Smoked tofu sausages, crushed sweet potato, charred cabbage, herb jus
- (v) Pumpkin, Rioja & mushroom ragu, Linguine, garlic & parsley crumb

Sides £4

- Hand cut chips • Buttery mash • Seasonal greens
- Tempura broccoli with oghlesfield • Onion rings

Desserts £5

- Chocolate doughnuts cinnamon sugar & chocolate sauce
- Tonka bean panna cotta, rhubarb & ginger compote, Cardamon granola
- Apple & cinnamon cheesecake, crème anglaise
- Chef's selection of cheeses with crackers and chutney
- 3 for £7 5 for £9 (please ask the team for our cheese list)

An optional 12.5% service charge will be added to your bill. For assistance with allergens and dietary requirements please ask your server.