

THE Royal OAK

A bit about us...

Welcome to the Royal Oak Charmouth

Landlords Chloe & Tom welcome you with our wonderful team to The Royal Oak in Charmouth.

We both grew up in the village and pride ourselves on local produce, good home cooked food and the addition of outstanding weekly specials curated by Chef Tom.

Our fantastic team are on hand to ensure that you have the most enjoyable stay with us. Please do not hesitate to ask them any questions and if they cannot help, they will be sure to find someone that can.

We hope you enjoy your visit with us. Relax and let us do all of the work, all that's left is the hardest part – choosing what to eat!

WE ♥ OUR LOCAL SUPPLIERS So why not check them out...

Arthur David, Bristol

Charmouth Bakery, Charmouth

Hoggs Bottom, Lifton

Palmers Brewery, Bridport

Marshfield Farm, Bath

RD Johns, Newton Abbot

MJ Baker, Newton Abbot

Sheppys Cider, Taunton

Lyme Bay Butchers, Lyme Regis

Westcountry Catch, Weymouth

Please don't forget to check out the specials board and ask a member of the team about allergens/ dietary requirements.

THE *Royal* OAK

Plantpowered Sharers & Nibbles

MINI CHARMOUTH LOAF ♥ £5.50

Charmouth bakery loaf fresh from the oven with salted butter and flaky Maldon sea salt. Perfect for 2-3. V, VEa

FRESH OLIVES £4.00

Marinated olives with herbs and chilli. V, VE, GF

NACHOS £7.95

Crisp corn tortilla chips smothered in cheese topped with salsa, soured cream, guacamole, and jalapenos. Perfect for 2-3 people, smaller portion for one £5.95. V, VEa, GF

BAKED CAMEMBERT ♥ £12.99

Baked camembert topped with sticky cranberry sauce and served with toasted bread sticks. Serves 2-3. V, VE

VEGGIE OAK NIBBLE BOARD ♥ £15.95

Mini nachos, mushroom arancini, garlic bread and seasoned olives. Perfect for those that can't decide. Serves 2-4.

Plantpowered Starters

PUMPKIN AND SAGE TORTELLINI £8.75

Parcels of fresh pasta stuffed with pumpkin and sage served with veggie parmesan and leaves. V, VE

PORT & STILTON MUSHROOMS £8.50

Sliced mushrooms cooked in a delicious creamy port and blue cheese sauce served with bread. V, GF

MUSHROOM AND BLUE CHEESE ARANCINI £8.50

Cooked risotto rice mixed with coconut based blue cheese and mushroom coated in a golden breadcrumb. V, VE, GF

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Plantpowered Mains

PALMERS BATTERED FXSH OF THE DAY ♥ £18.00

Crispy golden battered banana blossom served with mushy peas, homemade tartare sauce and thick cut chips. V, VE, GF

MUSHROOM AND LEEK PIE £17.25

Mushroom, spinach and leek pie encased in a shortcrust pastry served with mashed potato and vegetables. V, VE.

BRIE AND RED ONION TART £16.95

Cheddar and chive pastry tart case filled with a creamy brie and cheddar sauce topped with a caramelised onion chutney. Served with skinny fries and fresh garden salad. Swap to chunky chips +£2. V, GF

PLANTBALLS & TOMATO SAUCE ♥ £17.95

Chefs own tomato ragu mixed with sun dried tomatoes and olives, fresh cooked pasta and plantballs. Why not add a side of garlic bread for +£4.50. V, VE, GFa

TOMATO AND PESTO FLATBREAD £14.00

Creamy cheddar cheese tops a homemade tomato sauce based with sun dried tomatoes, pesto and veggie parmesan. Served with skinny fries. Vegan option available. V

TOFU & VEGGIE FRIED RICE £15.25

Fluffy basmati rice fried in a sweet and smokey soy sauce blend mixed with fresh vegetables and Asian spiced crispy tofu topped with spicy sriracha drizzle. V, VE, GF

Plantpowered Handhelds

HOT CHICKEN SANDWICH £16.50

Breaded no chikin goujons covered in hot buffalo sauce topped with cheese slaw, lettuce and tangy pickles in a soft crystal bun served with skinny fries. Add cheeZe +£1. Swap to chunky chips +£2.V

ROYAL BURGER ♥ £16.25

Delicious moving mountains plant based burger with onion ring, cheeZe, caramelised onion chutney, lettuce, tomato all stuffed in a soft bun served with skinny fries. Swap to chunky chips +£2.V, VE, GFa

SEASIDE BURGER ♥ £16.75

Extra crispy cider battered banana blossom served in a soft roll with homemade tartare sauce, mushy peas and lettuce served with skinny fries. Swap to chunky chips +£2.V, VE, GFa

v-veggie | ve-vegan | gf-gluten free | gfa-gluten free available

Allergens are present in our kitchen | ♥ menu items we love!

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Plantpowered Sides

CHUNKY CHIPS ♥ £4.00

Fluffy thick cut chunky chips. Add cheese +£1. v, vea, gf

SKINNY CUT FRIES £3.50

Crispy skinny cut fries. Add cheese +£1. v, vea, gf

SEASONAL VEG £3.50

Mixed seasonal veggies cooked in a fresh herb butter. v, vea, gf

GARLIC BREAD £4.50

Crisp golden bread covered in lashings of homemade garlic and herb butter. Add cheese +£1. v, vea, gfa

MAC N CHEESE ♥ £5.00

Deliciously creamy cheese sauce with macaroni. v

Desserts

ULTIMATE CHARMOUTH CHOCOLATE BROWNIE £7.95

Triple chocolate gooey brownie from the popular Charmouth bakery, served with salted caramel ice cream, toffee sauce and fudge cubes. v

RASPBERRY MERINGUE STACK £8.95

Tangy layers of raspberry ice cream, crunchy and chewy meringue & raspberry sauce, served with fresh cream. v, gf

CHEESECAKE £7.95

Homemade cheesecake with sweet biscuit base and a creamy velvety top. Ask your server for this week's flavour! v, gf

CRUMBLE OF THE WEEK £7.95

Chefs own crumble mix of the week topped with our own super crunchy crumble topping. Served with a choice of vanilla ice cream. v, vea, gf

CRÈME BRULEE £8.95

Homemade velvety set egg custard topped with a crunchy golden brown sugar crust. Served with shortbread biscuit. v, gfa

CHOCOLATE FUDGE CAKE £7.95

Super chocolatey fudge cake served with plant based ice cream. v, ve

CHEESE BOARD FOR 1 £10 / FOR 2 £14

An assortment of locally selected cheeses including cheddar, stilton, and creamy brie. Served with sliced apple, caramelised onion chutney and a selection of crackers with butter. v, gf

v-veggie | ve-vegan | vea-vegan available | gf-gluten free | gfa-gluten free available

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