

# 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

## *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.

### **FRESH OLIVES £4.00**

Marinated olives with herbs and chilli.

### **HONEY MUSTARD SAUSAGES £4.25**

Sticky honey mustard cocktail sausages.

### **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.

### **BAKED CAMEMBERT ♥ £12.99**

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

### **OAK NIBBLE BOARD ♥ £15.95**

Mini nachos, chorizo and pork bites, honey mustard sausages and seasoned olives. Perfect for those that can't decide. Serves 2-4.

## *Starters*

### **WHITEBAIT ♥ £7.00**

Deep fried golden breaded whitebait served with fresh lemon and homemade tartare sauce.

### **PUMPKIN AND SAGE TORTELLINI £8.75**

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

### **PORT & STILTON MUSHROOMS £8.50**

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

### **PRAWN COCKTAIL ♥ £8.55**

Prawns served in a marie rose sauce with chopped lettuce and paprika with toasted bread.

### **STICKY PORK AND CHORIZO BITES ♥ £8.55**

Chorizo sausage and chunks of pork belly cooked in a sticky soy and chilli glaze sprinkled with toasted sesame seeds.

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## *Mains*

### **PALMERS BATTERED FISH OF THE DAY ♥ £18.00**

Crispy golden battered fish of the day served with mushy peas, homemade tartare sauce and thick cut chips.

### **SCAMPI AND CHIPS £14.25**

Wholetail breaded Whitby scampi served with mushy peas homemade tartare sauce and thick cut chips.

### **PIE OF THE WEEK ♥ £17.50**

Chefs pie mix of the week with a puff pastry top served with mashed potato and vegetables. Ask if you would like extra gravy.

### **SLOW ROASTED PORK BELLY £19.00**

Slow roasted belly of pork with creamy apple mashed potatoes, vegetables, and rich gravy.

### **PAN FRIED FISH OF THE DAY ♥ £19.55**

Pan fried fish of the day served on top of warm bacon, beetroot, potatoes, and walnuts with salsa verde.

### **GARLIC KING PRAWNS ♥ £17.50**

Shell on king prawns cooked in lashings of garlic butter served with a dressed side salad and skinny cut fries.

## *Handhelds*

### **HOT CHICKEN SANDWICH £16.50**

Breaded chicken goujons covered in hot buffalo sauce topped with blue cheese slaw, lettuce and tangy pickles in a soft crystal bun served with skinny fries. Add cheese +£1. Make your fries dirty +£3 or swap to chunky chips +£2.

### **ROYAL BURGER ♥ £16.25**

Delicious freshly made 6oz burger with onion ring, bacon, cheese, caramelised onion chutney, lettuce, tomato all stuffed in a soft bun served with skinny fries. Make your fries dirty +£3 or swap to chunky chips +£2.

### **SEASIDE BURGER ♥ £16.75**

Extra crispy cider battered half fish of the day served in a soft roll with homemade tartare sauce, mushy peas and lettuce served with skinny fries. Swap to chunky chips +£2.

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## Sides

### **CHUNKY CHIPS ♥ £4.00**

Fluffy thick cut chunky chips. Add cheese +£1.

### **SKINNY CUT FRIES £3.50**

Crispy skinny cut fries. Add cheese +£1.

### **WEDGE SALAD £4.25**

Lettuce wedge topped with blue cheese dressing, smoked bacon & walnuts.

### **SEASONAL VEG £3.50**

Mixed seasonal veggies cooked in a fresh herb butter.

### **GARLIC BREAD £4.50**

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

### **MAC N CHEESE ♥ £5.00**

Deliciously creamy cheese sauce with macaroni.

## 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.

### **RASPBERRY MERINGUE STACK £8.95**

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

### **CHEESECAKE £7.95**

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

### **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 or custard.

### **CRÈME BRULEE £8.95**

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

### **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.

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