

PRAWN COCKTAIL♥ £8.95

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

BAKED CAMEMBERT ♥ £10.99

Baked camembert topped with sticky cranberry sauce and served with toast. Serves 2-3.

SOUP OF THE DAY £6.95

Chefs own homemade soup of the day served with crusty bread.

ROYAL ROAST DINNER •

Served with homemade Yorkshire pudding, fresh seasonal vegetables, crispy roasted potatoes and sweet glazed parsnips with chefs' own gravy.

Vegetarian, vegan and gluten free options available from £15.00.

One meat £15.50
Premium meat £16.00
Duo of meats £16.00
Trio of meats £17.50

CAULTELOWER & BROCCOLT CHEESE \$4.50

Creamy cheese sauce covers freshly steamed cauliflower, broccoli and leeks topped with melted red leicester and cheddar cheese serves 1-2.

PIGS IN BLANKETS £4.50

Serving of chipolata sausages wrapped in streaky bacon serves 1-2.

PIE OF THE WEEK £17.95

Chefs pie mix of the week with a puff pastry top served with roasted potatoes and seasonal veg with gravy. **vea**, **va**

PAN FRIED FISH OF THE DAY ♥ £19.50

Pan fried fish of the day with a warm bacon, beetroot, potato, and walnut salad with salsa verde. **af**

ROYAL OAK PLOUGHMANS £13.50

A selection of sliced cheeses, hand carved local meat, pickles, chutney and fresh baked bread. **gfa, va**

NACHOS £.9

Crisp corn tortilla chips smothered in cheese topped with fresh pico de gallo, soured cream, guacamole, and jalapenos. v, vea, gf

All options except the roast have limited availability, please ask your server for the meat choices for the day and notify them of any dietary requirements and allergies. This menu is ONLY available Sundays.