

MAIN MENU

WHILE YOU WAIT

Crispy lamb breast, chimichurri	6.00	Deville whitebait, aioli	6.00
Chickpea chips, fennel yoghurt, sweet chilli (v)	5.00	Hummus, pomegranate, seeds, ciabatta (v)	5.50

STARTERS

Double baked soufflé, grain mustard, spinach (v)	6.00
Potted Cornish smoked mackerel, horseradish, dill crème fraiche, sweet pickled cucumber, toast	7.00
Roast heritage beetroots, lentils, grilled goats cheese, salsa verde (v)	7.50
Crispy squid, mango salsa, chilli dressing	7.00
Duck liver pate, toasted brioche, roast spiced plum chutney	7.00

SALADS

Caesar salad; smoked bacon, Parmesan, anchovies, garlic croutons	6.50/10.00
	Add chicken 4.00
Roast squash salad; heritage squash, bitter leaves, feta, quinoa, pistachio nuts (v)	6.50/10.00
Wood pigeon salad, blackberry vinaigrette, black pudding, bacon, lentils, watercress, red onion	14.00

PUB FAVOURITES

Beef burger, streaky bacon, smoked cheese, tomato relish, mustard mayo, chips (gfo)	13.00	
Butcombe beer-battered fish, chips, crushed minted peas, tartare sauce, lemon	13.00	
Cumberland sausage, creamed potato, onion gravy, crispy onion rings	13.00	
Honey glazed ham, chips, St Ewe's free-range eggs, grilled pineapple (gf)	13.50	
Squash risotto, vegan blue cheese, toasted pine nuts, smoked chilli oil (vg)	13.50	
28-day dry aged 10oz Rump steak, field mushroom, vine tomatoes, watercress, chips (gf)	18.50	
Add a sauce/butter:		
Peppercorn sauce 2.00	Garlic butter 2.00	Chimichurri sauce 2.00

MAINS

Chicken Milanese, green beans, diced potato, smoked bacon, garlic butter (gf)	14.50
Pan fried calves liver, mashed potato, crispy bacon, sage & onion	15.50
Roast monkfish fillet, braised octopus, tomato, dill, aioli (gf)	18.50
Baked sweet potato, tender stem broccoli, lentils, blue cheese, candied walnuts, green sauce (v)	14.50
Herb crusted Cornish cod, parsnip puree, parsnip crisps, pearl barley, char grilled baby leeks	18.50

SIDES (v, gf)

Chunky chips	3.50	Tenderstem broccoli	3.50
Spiced red cabbage	3.50	Sweet potato wedges	3.50
Creamed potatoes	3.50	Mixed leaves, olive, Parmesan salad	3.50

Allergen Advice Please advise a member of staff if you have an allergy. If you let us know what your allergy is, we can design a dish around you. Special diet or vegetarian? Ask us to cook you a bespoke meal!

v - Vegetarian | gf - Gluten Free | gfo - Gluten Free if requested | vg - Vegan

TEL: 01242 522344 | [f/royaloakprestbury](https://www.facebook.com/royaloakprestbury) | [t@TheRoyalOakInn1](https://www.instagram.com/TheRoyalOakInn1)

PUDDINGS MADE WITH LOVE (v)

Plum crumble, vanilla custard (gf)	6.00
Dark chocolate & espresso brownie, cherry sauce, hazelnut brittle, vanilla ice cream (gf)	7.00
Sticky date & toffee pudding, toffee sauce, vanilla ice cream	6.00
Cotswold gin & tonic cheesecake, meringue, lemon sorbert, lime curd	6.00
Red wine poached pear, winter berries, crème fraiche (gf, vgo)	6.00
British cheeses, chutney, oatcakes, grapes, celery	8.50
Nearly full? Affogato; vanilla ice cream, single espresso	4.00

DIGESTIFS

Armagnac - 25ml	3.80
Hennessey – 25ml	3.90
Tia Maria – 25ml	3.60
Baileys - 50ml	3.90
Cockburns Port - 50ml	2.70

SINGLE MALTS

Cotswold Whisky - 25ml	3.75
Oban - 25ml	4.50
Dalwinnie - 25ml	4.40
Johnnie Walker Black label - 25ml	3.90
Laphroaig - 25ml	4.00

HOT DRINKS

Clifton coffee		Canton teas	
Americano	2.75	English breakfast	2.25
Latte	3.00	Earl grey	2.50
Cappuccino	3.00	Peppermint	2.50
Mocha	3.50	Jade tips green	2.50
Espresso	1.50	Lemongrass and ginger	2.50
Double espresso	2.25	Red berry and hibiscus	2.50
Flat White	2.90	Wild rooibos	2.50
Macchiato	2.50		
Dark hot chocolate	3.50	Syrup shot	0.75
Dark hot chocolate deluxe `	4.00		

Our suppliers...

Ruby & White Butchers, Bristol

The South West's leading purveyor of bespoke meats.

Kingfisher, Brixham

Local sourcing means fresher fish, supplied by our friends at the famous Brixham Fish Market.

Granny Gothards

Artisan, award winning and lovingly handmade ice creams from organic milk in Taunton, Somerset.

Arthur David, Chew Valley

The West's best green grocer, delivering the freshest fruit and veg to our kitchens.

La Chasse

Fantastic local products, including game and salami's, grown and reared across the West Country.

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