

MAIN MENU

WHILE YOU WAIT

Pork puffs, cardamom & apple sauce (gf)	3.50	Marinated olives (v, gf)	3.50
Crispy lamb breast, chimichurri	5.00	Sage & onion sausage roll, Dijon mayo	4.00

STARTERS

Confit duck leg croquettes, pickled carrots & fennel, tarragon mayonnaise	7.00
Beetroot & goats cheese tart, butternut squash puree, red chard, dukkah (gf, v)	6.50
Green vegetable & soft herb risotto, peas, broad beans, spinach, chives, dill & parsley (gf, ve)	6.50
Potted smoked Chalk Stream trout, horseradish & new potatoes, cucumber chutney, toast	6.50
Salt beef brisket, capers, gherkins, charred onion, smoked mustard mayonnaise	7.00

PUB FAVOURITES

Beef burger, Cheddar cheese, BBQ relish, streaky bacon, Dijon mayo, lettuce, tomato, chips (gfo)	13.00
Butcombe beer-battered fish, chips, crushed minted peas, tartare sauce, lemon	13.00
Toad in the hole, champ mash, onion gravy, crispy kale	12.50
Glazed ham, chips, St Ewe's free-range eggs, grilled pineapple (gf)	12.50
Vegan burger, 100% plant-based patty, vegan cheese, lettuce, tomato, chips, paprika salt (ve)	12.50

MAINS

Ox tongue n'cheek, horseradish mash, heritage carrots, kale, red wine gravy (gf)	17.50
Crispy pork belly, roasted turnips & apples, black pudding mash, hispi cabbage, cider sauce	14.50
Baked Cornish cod, potato cake, purple sprouting broccoli, broad beans, spinach & garlic cream (gf)	17.50
Brixham day boat fish & lobster bisque pie, buttered seasonal greens, leeks (gf)	17.50
Lamb wellington, minted peas, Parma ham, carrot puree, wild mushrooms, broccoli stems, gravy (Please allow 20 minutes cooking time)	19.00
Wild mushroom, ricotta & Laverstoke Farm mozzarella lasagne, roast cherry tomatoes, mixed leaves & pickled fennel salad (v)	14.00

STEAKS

Our 28-day dry aged steaks are served with field mushroom, vine tomatoes, watercress and chips (gf)			
10oz Rump steak	18.50	10oz Rib eye steak	24.50
Add a sauce/butter:			
Peppercorn sauce	2.00	Blue cheese sauce	2.00
		Chimichurri sauce	2.00

SIDES (v, gf)

Chunky chips	3.50
Seasonal greens	3.50
Roasted new potatoes, rosemary salt	3.50
Heritage carrots, dukkah	3.50
Dorset 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 | [t](#)@TheRoyalOakInn1

PUDDINGS MADE WITH LOVE (v)

Apple & rhubarb crumble, vanilla custard (gf)	6.00
Dark chocolate brownie, toffee popcorn, salted caramel ice cream (gf)	6.00
Sticky date & toffee pudding, toffee sauce, vanilla ice cream	6.00
Cotswold gin & tonic cheesecake, meringue, lemon sorbert, lime curd	6.00
Buttermilk panna cotta, poached plums, ginger shortbread	6.00
British cheeses, chutney, crackers, accompaniments	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	
Americano	2.75
Latte	3.00
Cappuccino	3.00
Mocha	3.50
Espresso	1.50
Double espresso	2.25
Flat White	2.90
Macchiato	2.50
Dark hot chocolate	3.50
Dark hot chocolate deluxe `	4.00

Canton teas	
English breakfast	2.25
Earl grey	2.50
Peppermint	2.50
Jade tips green	2.50
Lemongrass and ginger	2.50
Red berry and hibiscus	2.50
Wild rooibos	2.50
Syrup shot	0.75

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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