

SUNDAY MENU

WHILE YOU WAIT

Pork crackling, cardamom & apple sauce (gf)	3.50	Marinated olives (v, gf)	3.50
Herb crusted lamb breast, chimichurri	5.00	Sage & onion sausage roll, chutney	5.00

THE GREAT SUNDAY ROAST

All served with duck fat roast potatoes, Yorkshire pudding, honey roasted carrots & parsnips, greens, cauliflower cheese, red wine gravy

Trio of roast meats with all the trimmings!	15.50
Roast strip loin of beef, horseradish sauce (served medium-rare)	14.50
Roast leg of lamb, mint sauce	14.00
Roast loin of pork, apple sauce	13.00
Mushroom, lentil nut roast, squash puree, veggie gravy (v)	12.00

PUB FAVOURITES

Beef burger, Cheddar, BBQ relish, streaky bacon, Dijon mayo, lettuce & tomato, chips (gfo)	13.00
Butcombe beer battered fish, chips, crushed minty peas, tartare sauce, lemon	13.00
Baked Cornish cod, potato cake, purple sprouting broccoli, broad beans, spinach & garlic cream	13.50
Vegan burger, 100% plant-based patty, vegan cheese, lettuce, tomato, chips, paprika salt (ve)	12.50

SIDES (v, gf)

Pigs in blankets	4.00	Cauliflower cheese	3.50
Chunky chips	3.50	Braised red cabbage	3.50
Roast new potatoes, rosemary salt	3.50	Heritage carrots, dukkah	3.50
Dorset mixed leaves, olive & parmesan	3.50	Seasonal greens	3.50

PUDDINGS MADE WITH LOVE (v)

Apple & rhubarb crumble, vanilla custard	6.00
Dark chocolate brownie, toffee popcorn, salt 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

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](#)

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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