

SUNDAY MENU

WHILE YOU WAIT

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

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, streaky bacon, smoked cheese, tomato relish, mustard mayo, chips (gf)	13.00
Butcombe beer-battered fish, chips, crushed minted peas, tartare sauce, lemon	13.00
Herb crusted Cornish cod, parsnip puree, parsnip crisps, pearl barley, char grilled baby leeks	18.50
Squash risotto, vegan blue cheese, toasted pine nuts, smoked chilli oil (vg)	13.50

SIDES

Pigs in blankets (gf)	4.00	Cauliflower cheese (v)	3.50
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

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

**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](https://www.facebook.com/royaloakprestbury) /royaloakprestbury | [t](https://www.instagram.com/TheRoyalOakInn1) @TheRoyalOakInn1

THE  
**ROYAL**  
**oak**   
 CHELTENHAM

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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