



## Set Menu

Minimum 8 people

2-3 Course

£36 / £42

## STARTERS

Burrata with fig chutney and port reduction (Ve)

Roasted carrot soup with coconut yoghurt and coriander (Vg)

Pigs head & ham hock terrine with onion salad and mustard mayonaise (Gf)

The Royal Oak's prawn cocktail with maryrose, caviar and croutons

## MAINS

Pork fillet with brown sauce, pea's and potato fondant (Gf)

Pan fried seabream with mussel chowder and leaks (Gf)

Roasted cauliflower with braised lentils and pickled red onion (Vg)

Sirloin steak with 'beef butter', chips and peppercorn sauce (Gf)  
(£8 Supplement)

## DESSERTS

Sticky toffee pudding with vanilla custard

Vegan pecan brownie with chocolate sorbet (Vg/Gf)

Three cheese plate with crackers and honey (Ve)

(Ve) Vegetarian   (Vg) Vegan   (Gf) Gluten free   (Vg\*) Dish can be prepared vegan upon request

Please inform your server when placing your order if you have any food allergies/intolerance.

A discretionary 10% service charge is included in the bill.