

## WHILE YOU WAIT

<b>Mixed Olives &amp; Breads</b>	<b>£5.50</b>
<i>GFA - VG</i>	
<b>Smoked Hummus &amp; Breads</b>	<b>£5.50</b>
<i>GFA - VG</i>	
<b>Marinated Mixed olives with Smoked Hummus</b>	<b>£7.50</b>
<i>and bread</i>	
<i>— GFA - VG</i>	

## SOMETHING TO START WITH

<b>Salmon and Cod Fish Cakes</b>	<b>£8.50</b>
<i>with curried mayo, shallot rings, soft boiled quail egg and a pea puree</i>	
<b>Honey Roasted Artichokes Salad</b>	<b>£8.50</b>
<i>using Jerusalema artichokes with rocket, beetroot, mozzarella. toasted seeds with a beetroot and honey dressing</i>	
<i>— V - N - GF</i>	
<b>Welsh Rarebit</b>	<b>£8.00</b>
<i>with mixed leaf salad</i>	
<b>Pan Roasted Asparagus</b>	<b>£8.00</b>
<i>with wild garlic and white bean hummus, spring onion and hazelnut pesto</i>	
<i>— VG - N - GF</i>	
<b>Smoked Duck Breast Salad</b>	<b>£9.00</b>
<i>with chicory, walnut and fig salad. crispy duck skin and parmesan dressing</i>	
<i>— N</i>	

## THE MAIN EVENT

<b>Burrata Salad</b>	<b>£14.50</b>
<i>Burrata is an Italian cow milk cheese made from mozzarella and cream. The outer casing is solid cheese served on a confit of heritage tomatoes, beetroot, spring onion and asparagus with crusty bread</i>	
<i>— V - GFA</i>	
<b>Chicken Paillard</b>	<b>£15.00</b>
<i>with caper berries, sun blush tomatoes, olives, rocket, spinach and basil salad. Parmesan shavings and balsamic glaze</i>	
<i>— GF</i>	
<b>Pork Steak</b>	<b>£16.00</b>
<i>Parsely mash, braised red cabbage, whole grain mustard cream</i>	
<i>— GF</i>	
<b>Poached Salmon Fillet</b>	<b>£16.00</b>
<i>served cold on a niçoise salad</i>	
<i>— GF</i>	

## PUB CLASSICS

<b>Prime Beef Burger</b>	<b>£15.50</b>
<i>with cheddar rarebit, rainbow slaw. sour dough bun, gem lettuce and tomato. served with shoestring fries.</i>	
<i>— GFA</i>	
<b>Fish &amp; Chips</b>	<b>£15.00</b>
<i>golden battered fresh fish, chunky chips, mushy peas &amp; tartare sauce</i>	
<i>— asked for the fish of the day</i>	
<b>Jackfruit Burger</b>	<b>£15.00</b>
<i>Guacamole, rainbow slaw. Sour dough bun, gem lettuce and tomato. served with shoestring fries.</i>	
<i>— VG - GFA</i>	
<b>Bangers and Mash</b>	<b>£14.00</b>
<i>butchers sausages, buttered seasoned mash, garden peas &amp; caramelised onion gravy</i>	

## SUNDAY ROAST

<b>Roast Lamb</b>	<b>£17.00</b>
<i>Roast Potatoes, Roast Vegetables, Yorkshire Pudding, and Lashings of Meat Gravy - (GF option available)</i>	
<b>Roast Chicken</b>	<b>£16.00</b>
<i>Roast Potatoes, Roast Vegetables, Yorkshire Pudding, Pork Stuffing wrapped in Bacon, and Lashings of Meat Gravy - (GF option available)</i>	
<b>Roast Beef</b>	<b>£17.00</b>
<i>Roast Potatoes, Roast Vegetables, Yorkshire Pudding and Lashings of Meat Gravy - (GF option available)</i>	
<b>Or Choose 3 of the Meats for a 3 Meats Roast for Vegan Wellington</b>	<b>£18.50</b>
<i>Roast Potatoes, Roast Vegetables, and Lashings of Vegan friendly gravy</i>	

## SOMETHING FOR THE LITTLE ONES

<b>Mac and Cheese Burger</b>	<b>£9.00</b>
<i>served with shoestring fries</i>	
<b>Chicken Goujons</b>	<b>£9.00</b>
<i>Breaded chicken breast with shoestring fries</i>	
<b>Kids Roasts</b>	<b>£9.00</b>
<i>Choose any of the meats in a small size roast</i>	
<b>Beef Burger</b>	<b>£9.00</b>
<i>with Lettuce, Tomato in a Toasted Bun and Shoestring Fries</i>	
<b>Bangers and Mash</b>	<b>£9.00</b>
<i>Butchers Sausages, Mash or Rustic Fries,</i>	

Please always inform your server of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request and online. We cannot guarantee the total absence of allergens in our dishes. V vegetarian VG vegan N nuts GFA gluten free available

## SOMETHING SWEET TO END WITH

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- Hot Chocolate Fudge pudding** £8.50  
*with vegan vanilla icecream*  
— VG - GF
- Vanilla Baked Cheese Cake** £8.50  
*with berry compot, fresh fruits and coulis*  
— VG - GF
- Syrup Sponge Pudding** £8.00  
*with creme Anglaise*
- Espresso Martini** £9.00  
*The espresso martini is a cold, coffee-flavored cocktail made with vodka, espresso coffee, coffee liqueur, and sugar syrup*
- Passion Fruit Martini** £9.00  
*Delicious combination of premium vodka, lime juice, vanilla and passion fruit*
- Pink Gin Martini** £9.00  
*A fruity blend of juicy raspberry and tart lemon, with red berries and sweet taste of Gordon's pink gin*

*Please ask the team about:*

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*2 for 1 cocktail nights*

*Picnic Blanket Experience*

*Mix grill offer with a bottle of wine*

*Bottomless Brunch Offer*



ROYAL OAK  
POYNINGS

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