



Royal Oak Evening Menu

Light Bites and Sharing Plates

Nachos 5.95 (add Chilli or Pulled Pork 7.95)	10 Hot Siriachi Sauce Chicken Wings 6.95
Maple Syrup and Wholegrain Mustard	10 BBQ Sauce Tossed Chicken Wings
Tossed Cocktail Sausages 5.95	<i>Wings Served With Garlic Dip 6.95</i>
House Cured Meats and Chorizo, Charcuterie Board	Tempura Bites & Spicy Dip (v) 5.50
Served with Pickles & Bread with Oils 10.00	Bread, Olives & Oils (v) 4.75

Starters

Soup of the Day Served With Half Baguette and Butter 5.45
Beetroot & Gin Cured Gravdax with Horseradish Crème Fraiche (gfo) 5.75
Chicory, Hazelnut and Stilton Salad, Pomegranate Dressing (gf) (v) 4.95
Ham Hock Terrine with Toast and Pickles 4.95
Creamed Garlic Mushroom Bruschetta (v) 5.75
Seared Scallops with Chorizo served on an Artichoke Puree £7.95

Mains

Locally Sourced Fish In Beer Batter served With Chips and Mushy Peas 12.95
Salmon in Pesto cream with Asparagus & Artichokes, New Potatoes 14.95
Slice of Homemade Pie of the Day with either Chips or Mash and Vegetables 12.95
North African Style Curried Lamb Shank with Chickpea & Pearl Couscous 15.95
Classic Spaghetti Carbonara, finished with Parmesan 10.95
Beetroot & Lentil Ragout, Heritage Carrots, Baby Turnips, Herbed Feta and Seeds (v) (gf) 11.95

Detox

Salad, a quinoa salad packed full of the good stuff – soy beans, apple, mint, avocados, spinach, herbs, pomegranate, pumpkin seeds with ginger and apple dressing. (v) (gf) 10.95

Caesar Salad 9.95 add Chicken and Bacon 11.95

Steaks

8oz Rump Steak, Chips, Tomato & Garlic Mushroom. 14.95
8oz Sirloin Steak, Chips, Tomato & Garlic Mushroom 15.95

Add a sauce for 2.25

Mixed Peppercorn, Blue Cheese, Red Wine & Mushroom or Spicy Cheese & Chilli

Please see Blackboards for our regularly changing Specials

Please speak to your server if you have any specific dietary requirements

(v) Vegetarian (gfo) Gluten Free or Option available. Fish may Contain bones. All Food is prepared in multi food environment and we therefore cannot guarantee the absence of nut traces in any of our dishes

Burgers

Served in a Brioche Bun with Red Slaw and Chips

House: Kittows Burger Lettuce, Tomato & Mayo 11.95	Beast: Burger, Pulled Pork, Egg, Tomato Lettuce, Bacon & Onion Rings 14.95
Courgette, Chilli and Feta Burger Lettuce & Tomato (v) 10.95	Panko Breaded Chicken Fillet, Lettuce, Tomato, Pesto Mayonnaise 11.95

Sides

Chips 2.95	New Potatoes 2.95	Buttered Greens 2.45	Mash Potato 3.45
Garlic Bread 3.45 (add cheese 50p)	Bread & Butter 1.95	Salad 2.95	Onion Rings 2.95

Little Acorns

Chicken Nuggets, Fish Fingers or Sausages. With Either Chips or Mash, Peas Or Beans. 5.95
Tomato Penne Pasta (v) or Pasta Bolognese served with garlic bread 5.95

Puddings

Chocolate Brownie 5.25	Vanilla Pannacotta, Roasted Stone Fruit 4.95
Elderflower Sorbet and Chilled Limoncello Shot 5.50	Honey and Toasted Marshmallow Cheese Cake 4.95
Apple Blackberry Crumble With Clotted Cream 5.25	A Selection of Local Cheeses served with Chutney and Wafer Biscuits 6.95
Winter Berry, Sundae Seasonal Fruits Orange & Mascarpone Ice Cream 4.95	Chocolate Brownie Sundae, Chocolate Ice Cream, Clotted Cream & Chocolate Sauce 4.95

A Selection of Roskillys Cornish Ice Cream Company

Choose From Blackcurrant Cheese Cake, Salted Caramel, After Eight Mint Chocolate, Vanilla
Lemon Meringue. Orange & Mascarpone, Ginger Beer Sorbet. Elderflower Sorbet
1 scoop 2.25, 2 scoop 3.95, 3 scoop 4.95

Kids Ice Cream

Vanilla served with Chocolate, Strawberry or Caramel Sauce 1 scoop 1.75 2 scoops 2.95



James Kittow, Butcher & Grazier. "We are 5th generation Cornish family Butchers. Established in 1880, we have our own farm where we raise our own pedigree herd of red rubies"



Fish For Thought "Our aim is simple to bring to the finest fresh fish and seafood direct from Cornwall. We are committed to local sustainable sourcing"



"Total Produce operates a "Local Produce First" policy, prioritising fruits and vegetables sourced locally. For us, the delivery of premium quality, traceable produce to the consumer is our first priority, always."



"Over 120 years on, we're still crafting it the same way, by gently baking rich local cream until it's thick, silky and thoroughly dollopable. This is why it's been awarded Protected Designation of Origin status"



"Roskilly's is a working Cornish Organic Farm, on the beautiful southern tip of Cornwall. We have developed the business over 60 years, Joe and Rachel inherited the Farm from Joe's fairy godmother in 1950"

