

The Royal Oak

PUB & DINING

SUNDAY MENU

SUNDAYS 1PM TILL 6PM

NIBBLES

MIXED MARINATED OLIVES GF	£4.00
<i>smoked sea salt, roasted garlic</i>	
FOCACCIA BREAD & DIP	£4.50
<i>aged balsamico & cold press rapeseed oil</i>	
HOUMOUS & FLAT BREAD	£4.50
<i>aged balsamico & cold press rapeseed oil</i>	

STARTERS

SOUP GFO	£6.00
<i>ask your server for Chefs soup of the day served with toasted bread, herb oil</i>	
HAM HOCK TERRINE	£8.00
<i>piccalilli, pickled shallots, wafers</i>	
CRISPY SALT & PEPPER SQUID	£8.00
<i>sweet chilli & garlic aioli, burnt lime</i>	
HEIRLOOM TOMATO SALAD GF	£8.50
<i>VG option whipped butter bean & chickpea whipped feta, sun-dried tomato puree, marinated shallots, sourdough bread, pickled fennel</i>	
HALLOUMI V/GF	£8.00
<i>pan fried halloumi, sweet chilli dip, rocket</i>	

BURGERS

*all burgers served in a potato brioche bun
w/ fries, house slaw & dill pickle*

OAK WAGYU BURGER ADD Southern fried chicken £2.50	£15.00
<i>6oz wagyu beef patty, beer smoked bacon, aged cheddar, onion relish, onion jam, baby gem.</i>	
CRISPY COD BURGER	£14.00
<i>6oz crispy cod patty, tartar sauce, mushy peas, rocket</i>	
PLANT BASED VEGAN CHICKEN BURGER	£14.00
<i>no cluck chicken patty, vacan, burger sauce, sliced onion tomato, baby gem</i>	

SIDES

FRIES V/GF	£4.00
TRIPLE COOKED CHIPS GF	£4.50
JUMBO ONION RINGS VG	6- £4.00 12-£7.00
GARDEN SALAD VG/GF	£4.00
<i>rocket, marinated tomatoes, pickled shallots cucumber.</i>	
ROASTED ROOT VEGETABLES VG/GF	£4.00
<i>agave carrots, celeriac, parsnips, green beans</i>	
BUTTERED TENDER STEM BROCCOLI VG/GF	£4.00
PAN FRIED NEW POTATOES VG/GF	£4.00

SUNDAY ROAST £17

ALL ROASTS ARE SERVED WITH

POTATOES, MASH POTATO, YORKSHIRE PUDDING, GRAVY, CARROTS, PARSNIPS, FINE GREEN BEANS, RED CABBAGE TENDER STEM BROCCOLI, CREAMY CABBAGE

GAMMON - ROAST LEG OF LAMB - 12HR ROAST STRIP LOIN OF BEEF
PLANT BASED PIE

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SUNDAY MENU

SUNDAYS 1PM TILL 6PM

FROM THE BUTCHERS

BUTCHERS BANGERS GF £15.00

Choice of black pudding & pork or Lincolnshire
3 juicy bangers, creamy mash, stout onion gravy
tender stem broccoli, root veg crisps

CHEFS MEAT PIE OF THE DAY £15.00

Ask your server for todays pie served with ale
gravy, mushy peas, roasted honey carrots &
chunky chips

CIDER GAMMON GF £17.00

10 cider marinated gammon steak, mushy peas, chunky
chips, grilled pineapple topped with a fried egg

65 DAY AGED 100Z RUMP GF £20.00

100z rump steak, marinated garlic portobello mushroom
grilled beef tomato, triple cooked chips

65 DAY AGED 120Z RIBEYE GF £26.00

120z ribeye steak, marinated garlic portobello mushroom
grilled beef tomato, triple cooked chips

28 DAY AGED 90Z FILLET GF £32.00

90z prime fillet steak, garlic roasted hassel back potatoes
creamy garlic wild mushrooms, tender stem broccoli

MEET OUR SUPPLIERS



JD NICHOLSON'S & SONS
BUTCHERS COLLINGHAM

millside
FRESH PRODUCE



Nottingham Seafoods

Wholesale specialist in providing quality fish and seafood to the Midlands

FROM THE GROCERS

ROASTED TOMATO & GRAIN BANGERS VG £15.00

3 plant-based bangers, creamy mash, stout onion
gravy, tender stem broccoli, root veg crisps

MUSHROOM RIGATONI £17.00

Truffled wild mushrooms pan-fried with cultured butter,
red onions, baked shallots, roasted garlic, white wine &
finished with truffle cream - Vegan option available

CAPRESE SALAD V/GF £13

VEGAN OPTION AVAILABLE WITH VEGAN MOZZARELLA
Lincolnshire buffalo mozzarella, heirloom tomatoes, basil
puree, black olives, balsamico, aged olive oil, dressed salad

FROM THE FISH MONGERS

BEER BATTERED FISH GFO LARGE £16.50

chunky house chips, mushy peas, chunky tartar SMALL £11.50
burnt lemon, smoked sea salt, pickled onion

CORNISH CIDER BACON MUSSELS £18.00

Cornish mussels steamed with cider, beer & treacle
bacon, garlic, shallots, leeks & finished parsley served
with focaccia bread and frites

SEAFOOD LINGUINI £17.00

Clams, mussels, squid, king prawns sautéed with roasted
garlic, white wine, samphire, dill & finished with Cornish
cream, aged Parmesan & sun blushed tomatoes

All our food is prepared on site & cooked to order
using a variety of local ingredients carefully picked
by our Chefs ensuring the very best in quality.

V - Vegetarian
GF - Gluten free
GFO - Gluten free option
VG - Vegan

We use only Lincolnshire Rapeseed oil products as
well as dairy free mayonnaise & gluten free sauces

if you have any dietary needs or questions about the menu
please ask a member of staff who will be happy to help