

The Royal Oak

PUB & DINING

MAIN MENU

WEDNESDAY - FRIDAY 5-8:30 SATURDAY 1-9 PM

NIBBLES

MIXED MARINATED OLIVES GF £4.00

smoked sea salt, roasted garlic

FOCACCIA BREAD & DIP £4.50

aged balsamico & cold press rapeseed oil

HOUMOUS & FLAT BREAD £4.50

aged balsamico & cold press rapeseed oil

STARTERS

SOUP GFO £6.00

*ask your server for Chefs soup of the day served with
toasted bread, herb oil*

HAM HOCK TERRINE £8.00

piccalilli, pickled shallots, wafers

CRISPY SALT & PEPPER SQUID £8.00

sweet chilli & garlic aioli, burnt lime

HEIRLOOM TOMATO SALAD GF £8.50

*VG option whipped butter bean & chickpea
whipped feta, sun-dried tomato puree, marinated
shallots, sourdough bread, pickled fennel*

HALLOUMI V/GF £8.00

pan fried halloumi, sweet chilli dip, rocket

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

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

*6oz wagyu beef patty, beer smoked bacon, aged cheddar,
onion relish, onion jam, baby gem.*

SOUTHERN FRIED CHICKEN £15.00

*succulent southern fried thigh meat tossed in maple loaded
with beer & treacle bacon, burger sauce, baby gem, grilled
tomato*

CRISPY COD BURGER £14.00

6oz crispy cod patty, tartar sauce, mushy peas, rocket

PLANT BASED VEGAN CHICKEN BURGER £14.00

*no cluck chicken patty, vacan, burger sauce, sliced onion
tomato, baby gem*

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

*rocket, marinated tomatoes, pickled shallots
cucumber.*

ROASTED ROOT VEGETABLES VG/GF £4.00

agave carrots, celeriac, parsnips, green beans

BUTTERED TENDER STEM BROCCOLI VG/GF £4.00

PAN FRIED NEW POTATOES VG/GF £4.00



JD NICHOLSON'S & SONS
BUTCHERS COLLINGHAM

millside
FRESH PRODUCE



Nottingham Seafoods
Wholesale specialist in providing quality fish and seafood to the Midlands

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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

ITALIAN CHICKEN SUPREME £16.50

oven baked chicken supreme with pan fried gnocchi, heritage
tomatoes, roasted tomato reduction, garlic, white wine &
purple basil BEAUTIFUL REFRESHING DISH

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

OAK MIXED GRILL GF £26.00

the grill of all grills, 5oz gammon steak, 5oz rump steak
southern fried chicken, pork & black pudding sausage
fried egg, black pudding, mushy peas & 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

PEPPERCORN SAUCE £3.00

BLUE CHEESE SAUCE £3.00

BEARNAISE SAUCE £3.00

FROM THE GROCERS

PLANT BASED STEAK PIE £15.00

plant based steak pie served with roasted
vegetables, stout gravy, mushy peas & chunky
chips

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 fries

PAN FRIED SEABASS GF £19.00

pan-fried chorizo & new potatoes, garlic-fried tender
stem broccoli, lobster cream & butter sauce

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