



## The Royal Oak

### Sunday Roast

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**1 course for £13**  
**2 courses for £18**  
**3 courses for £22**

### Starters

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Soup of the week, crusty bread

Heritage tomato, mozzarella and pickled shallot salad with olive crumb and homemade salad cream

Smoked haddock, creamed leeks and mushrooms, poached quail egg

Glazed duck liver parfait, cheese and bacon scones with chutney and smoked sea salt

### Mains

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All served with cauliflower cheese, roasted root veg, seasonal greens, red cabbage, roast potatoes and a Yorkshire pudding

Cotswolds reared leg of Lamb, mint sauce

Beef Striploin, horseradish sauce

Slow roasted Pork belly, apple sauce

Roasted Fish of the week with salsa verde

Wild mushroom, spinach and blue cheese vol au vent with pickled walnuts

### Desserts

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Sticky toffee pudding, salted caramel ice cream

Grilled pineapple, rum and raisin ice cream, spiced rum caramel and coconut

Selection of ice creams and sorbets

Selection of regional cheese with chutney and biscuits *-£2.00 supplement-*

### Grazing

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Bread rolls with butter,  
Cotswold Gold oils & balsamic £3.20

Selection of mixed  
Italian olives £2.90

### Flatbreads

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*Served warm with mixed leaf salad*

BBQ pulled pork  
with smoked cheddar £5.50

Chorizo, halloumi and pesto £5.40

Mushroom, caramelised onions  
and blue cheese £5.90

### Pub Classics

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Gloucester old spot gammon, fried  
Arlington white eggs and fries £11.20

Pie of the week, £11.20  
*-See board for details-*

Monkfish 'scampi', fries, mushy peas and  
tartar sauce £14.20

Mushroom, pepper and halloumi burger  
with caramelised onions, fries and  
coleslaw £10.50

### Sides

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Sweet potato fries with parmesan £3.00

Extra red cabbage £2.50

Extra seasonal greens £2.50

Extra root veg £2.50

Fries £2.00

Please advise a member of staff if you have any dietary requirements or allergies  
 Please be aware that some dishes may contain nuts or shells