



Royal Oak Menu

Starters

Homemade soup of the day with golden sippets £5 (v, GF)

Salt and pepper squid, crispy squid with chilli peppers, fragrant herbs and garlic aioli £6

Hummus drizzled with sumac oil and olives served with warm bread £5 (v, GF)

Bread and olives, Local Artisan Bread from Via Vecchia bakery as we support the 'real bread campaign' served with our mixed marinated olives and dipping oil £5 (v)

Doreen's black pudding, maple streaked bacon, poached egg and sweet chilli hollandaise £6

Ham hock with crisp bread, piccalilli puree, charred cucumber and tossed leaves £6 (GF)

Mains

Risotto Vitaliano, please ask your server for today's specialty £13 (v, GF)
(can be prepared for Vegans)

Beer battered fish and chips served with crushed peas £11

Pan fried seabass with crushed potatoes, sun blushed tomato dressing, samphire and a balsamic glaze
£14 (GF)

Salt aged 10oz ribeye steak with a Yorkshire Portobello mushroom, roasted vine tomatoes, dusted chips
and watercress £18

Pan fried breast of wood pigeon salad with Doreen's black pudding, maple cured bacon, candied walnuts
and dressed watercress £12

American Deep South Tray; Fried buttermilk chicken, Oak slaw, cornbread, homemade dusted chips,
blackened corn cob, guacamole and chipotle mayonnaise £15

Sausages from 'Ye Olde Sausage Shoppe' in the Shambles served with creamed potatoes, red wine gravy,
samphire and seasonal vegetables (please ask for today's flavour) £12

Cheese and bacon burger in a glazed brioche bun, onion rings, homemade dusted chips and slaw £13

Pan fried trout fillet, celeriac and pancetta rosti, sautéed greens and lime butter £14

Roasted butternut squash, rocket, candied walnut and Yorkshire blue cheese salad £11

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Salt aged 10oz Rump steak with a Yorkshire Portobello mushroom, roasted vine tomatoes, dusted chips and watercress £16

Homemade pie of the day made with short crust pastry, seasonal vegetables, and either mashed potato or chips £12

Pulled jackfruit tray, Oak slaw, cornbread, homemade dusted chips, blackened corn cob with chipotle chilli mayonnaise (this dish can be prepared for Vegans) £13

8oz Sirloin steak with wild mushrooms, red wine jus and rissole potatoes £15

Desserts

Rich chocolate fudge cake with Northern Bloc black treacle ice cream £5

Warm Belgian waffle with Northern Bloc bourbon vanilla ice cream, chocolate sauce and berry garnish £5

Eton Mess; Raspberry and white chocolate meringue, crème Chantilly and summer fruits £5 (GF)

Northern Bloc ice creams handmade in Yorkshire with VERY different combinations, please ask £5 (GF) (Bourbon and Vanilla, roasted strawberry, chocolate and sea salt, chocolate and salted caramel & black treacle)

