

Having trouble reading this email? [Click here to see it in your browser](#)



Nick's Monthly Update

Despite the forthcoming election and the volcanic ash, it's been a busy time for the pub. April marks the end of my financial year and I am sure you will be happy to know that you have spent enough to enable me to stay open for another year!! Seriously though we have had a strong year and consequently been able to make further investment into the pub. We've bought new ovens, further equipment and renovated our floor which now sparkles.

The new equipment will mean we will soon be producing our own breads; Dom is currently working on the recipes.

Talking of which we had another favourable review in the Independent on Saturday [by Tracey MacLeod](#). What was particularly pleasing was the recognition of the service staff. Well done Mo and the team!

ALFRESCO DINING

Well spring is truly here and when the weather improves you might like to book a table in the garden and enjoy our delicious summer menu.

Michael Trenga, our Sommelier, is also looking forward to summer. He is currently working on a cocktail list and has recommended a Rosé and Sparkling wine to enhance your alfresco dining.

[Castel Qualou, Lirac Rose, Rhone, France 2007 Rosé Wine](#)

[Domaine De Montrieux, Boisson Rouge, Loire, France 2006 - Sparkling Wine](#)

WHAT'S UP AND IN SEASON, by HEAD CHEF, DOMINIC CHAPMAN

Why waste the brilliant Sand Eel as bait?

All year I try and have some sort of fried fish on my menu. It may be Sprats, Anchovies, Whitebait or sometimes but very rarely tiny little Red Mullet. These are all fantastic and served simply with some mayonnaise and a wedge of lemon, just delicious.

Sand eels however are something that was introduced to me a couple of years ago and I haven't looked back since. They are available from Mid May till September and in my opinion are the best of all these small fish.

They come from a secret location in the south west of England and I am under strict instructions not to disclose

Dates for the diary

BOBBY DAVRO
Thursday 13th May

LAST CHANCE TO BUY TICKETS!!

The evening includes a 3 course menu; places are £85 per person; tables of 10 are available at £800 each.

Dining Offers

Choose two courses for £17.50 or 3 for £21.00 from our table d'hôte lunchtime [menu](#).

To make a reservation and/or for further information

E: info@theroyaloakpaleystreet.com
or
reservations@theroyaloakpaleystreet.com
or
T: 01628 620541

Our Location

The Royal Oak
Paley Street
Maidenhead
Berkshire
SL6 3JN

[Find Us](#)

the location; the feeling being that this may cause the stocks demise.

As with all the small fish I use I dust them in a special frying flour then fry until golden brown and crisp. The frying flour is fine with a grain a little larger than plain flour and results in the fish being perfectly cooked without losing any of its integrity. This recipe works brilliantly well as a snack or a light starter.

Now we are in May our produce will really start to become exciting, Gulls eggs have arrived also Asparagus from Cornwall and Welsh Sea Trout. "Oh for those long hot summer days."

BOBBY DAVRO

Last chance to buy tickets to see Bobby Davro on Thursday 13th May. The evening includes a 3 course menu. Tickets are £85.00 per person; tables of 10 are available at £800 each.

PUB RACE HORSE

Naturally Royal's training is going very well. We have now chosen the racing colours which include red Michelin stars on the cap and arms - well they would do wouldn't they!

That's all from me. As always I would like to thank you on behalf of everyone at The Royal Oak; we look forward to seeing you soon.

Warm regards,
Nick

P.S. As mentioned in my April newsletter our e-mail addresses have changed:-

To make a reservation and/or for further information please:

E-mail:

reservations@theroyaloakpaleystreet.com

or

info@theroyaloakpaleystreet.com

or

Telephone: 01628 620541

This message was intended for 'roz@theroyaloakpaleystreet.com'

[Unsubscribe](#) | To contact us please email info@theroyaloakpaleystreet.com

The Royal Oak | Paley Street, Maidenhead, Berkshire, SL6 3JN
Copyright © 2009 The Royal Oak. All rights reserved.