

The Royal Oak
PALEY STREET

Please note this is an example menu. Dishes can change on a daily basis.

Main Menu

Pre Starters/ Snacks

Nocellara Olives	2
Crispy Ham Hock Croquettes with Mustard Ketchup	4
Taramasalata with Squid Ink Cracker	4
Scotch Egg	4
Almond hummus with Vegetable Crisps	4

Starters

Onion Soup, Spring Onion Puree, Beef Fat and Onion Croutons	7
Wood Pigeon, Carrot, Coriander and Cumin seed Crumb	8
Spicy Buttermilk Chicken, Confit Hen Egg Yolk and Truffle	10
Heritage Beetroots with Radish and Chicory	10
Cured Salmon, Greek Yoghurt and Sea Herbs	10
Duck Liver Parfait with Apple, Salt and Vinegar Peanuts	10
Braised Octopus, Red Pepper Puree, Nasturtium, and Squid Ink Cracker	11

Mains

Chervil Root, Gnocchi, Pickled Baby Artichokes and Chervil Herb	17
Miso Glazed Aubergine with Grelot Onion and Candied Walnuts	17
Loin of Venison with Venison Potato Cake and Jus	20
Roasted Breast and Confit Duck Leg, Pearl Barley, Foie Gras and Five Spice Sauce	21
Guinea Fowl, Ham Hock and Chorizo Pie with Mash and Gravy	22
Red Mullet with Asparagus, Wild Garlic and Jersey Royal Potatoes	25
Roasted Cod, Cauliflower, Capers and Raisin Puree and Fish Sauce	26
Sirloin Steak, Beef Fat Chips, Horseradish, Shallots and Bone Marrow Sauce	28

Side Dishes

Chips with Truffle Mayonnaise	4
Buttery Swiss Chard	4
Purple Sprouted Broccoli with Toasted Almonds	4
Mash	4

Desserts

Yorkshire Rhubarb, Crème Fraiche Cream and Honeycomb	8
Tonka Bean Panna Cotta with Banana Sorbet	8
Clementine Parfait with Fig Sorbet	8
Poached Pink Lady Apple, Rum Soaked Raisins and Apple Sorbet	8
Caramelia Chocolate Mousse and Blood Orange Sorbet	10
Rum and Raisin Soufflé with Lime Sorbet	11
A Selection of British and Irish Cheeses (4 pieces)	14
Additional pieces	3.5 each

An optional service charge of 12.5% will be added to your bill.

Please let us know of any dietary requirements or allergies before ordering.

If you require information regarding the presence of allergens in any of our food, please ask your server.