

Dinner

Starters

Roast Parsnip Soup curry cream	£4.50	Potted Shrimps	£7
Sautéed Mushrooms on Toast garlic & chive butter	£6	Panfried Lambs' Sweetbreads celeriac purée, Madeira sauce	£7
Devilled Kidneys on Toast	£6.50	Caramelised Diver Scallops beetroot & bacon	£9



Mains

Fresh Saffron Noodles roast butternut squash, chives	£10	Chargrilled 28 Day Aged Ribeye Steak chips & béarnaise	£17.50
Rich Venison Pie buttered Savoy cabbage, glazed carrots	£12.50	Grilled Halibut Fillet Lyonnaise potatoes, hispi cabbage, fish velouté	£20
Roast Local Pork Chop grain mustard mash, roast parsnips, apple jus	£13.50	Hot Fruits de Mer lobster, scallops, mussels, clams, cockle risotto, Savoy cabbage and chips	£38 (for 2 people)
Seared Pavé of Cornish Salmon seafood risotto, crispy leeks	£15		



Sides

Chips	£3	Sweet & Sour Red Cabbage	£3
Smoked Mash Potato	£3	Honey Roast Parsnips	£3
Wild Leaf Salad	£3	Buttered Savoy Cabbage	£3



Puddings

Golden Bread and Butter Pudding rum & raisin ice cream	£6	Sticky Toffee Cake vanilla ice cream	£6
Vanilla and Peach Parfait peach jelly	£6	Cheese Platter Barkham blue (pasteurised), Waterloo (unpasteurised), Cerney Ash goats' cheese (unpasteurised), Lincolnshire Poacher Cheddar (unpasteurised)	£8
Rich Chocolate Truffle Mousse raspberry sorbet	£6		

Where possible, produce is sourced locally. Please advise us of any dietary requirements or allergies.
Some of our dishes may contain traces of nuts. A 10% optional service charge will be added to your bill.

Lunch

Roast Parsnip Soup curry cream	£4.50	Warm Beetroot and Endive Salad purple sprouting broccoli, toasted almonds, balsamic vinegar	£10
Eggs Benedict honey ham, spinach, poached eggs, hollandaise	£6	Fresh Saffron Noodles butternut squash, chives	£10
Potted Shrimps	£7	Rich Venison Pie	£12.50
Devilled Kidneys on Toast	£8	buttered Savoy cabbage, glazed carrots	
The Royal Oak Ploughman's Keen's cheddar, honey ham, Scotch egg	£8	Seared Pavé of Cornish Salmon seafood risotto, crispy leeks	£15
Chargrilled Beef Burger cheddar, pickles & chips	£10	Chargrilled 28 Day Aged Ribeye Steak chips & béarnaise	£17



Sandwiches

£5.50 / with chips £6.50

Prawn Mayonnaise Keen's Cheddar & Homemade Pickle Honey Ham & Mustard



Sides

Chips	£3	Sweet & Sour Red Cabbage	£3
Smoked Mash Potato	£3	Honey Roast Parsnips	£3
Wild Leaf Salad	£3	Buttered Savoy Cabbage	£3



Puddings

Golden Bread and Butter Pudding rum & raisin ice cream	£6	Sticky Toffee Cake vanilla ice cream	£6
Vanilla and Peach Parfait peach jelly	£6	Cheese Platter	£8
Rich Chocolate Truffle Mousse raspberry sorbet	£6	Barkham blue (pasteurised), Waterloo (unpasteurised), Cerney Ash goats' cheese (unpasteurised), Lincolnshire Poacher Cheddar (unpasteurised)	

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Champagne

	Glass (125ml)	Bottle
The Royal Oak House Champagne, NV	£5.70	£33
Laurent Perrier NV		£36
Berrys' UK Cuvée, Grand Cru, Mailly, France, NV		£38
Pol Roger, Brut Reserve, NV		£45
Laurent Perrier Rosé NV		£50
Dom Pérignon '99		£130

White

	Glass (175ml)	Bottle
The Royal Oak White, South Africa	£3.30	£13
Berrys' Table White, France	£3.60	£14.50
Amapola Sauvignon Blanc, Maipo, Chile '08	£3.80	£15
Pinot Grigio, Bertoldi IGT, Veneto, Italy '08	£4.80	£19
Berrys' Australian Chardonnay '07	£5.00	£20
Pecan Stream Chenin Blanc, Stellenbosch, South Africa '07		£21
Pulenta Chardonnay, Mendoza, Argentina '08		£22
Grand Prébois, Domaine Perrin, Organic, France '08		£23
Berrys' White Burgundy, Jean-Luc Terrier, France '07		£25
Brookland, Sauvignon Blanc, Margaret River, Australia '06		£27
Petit Chablis, Séguinot-Bordet, France '08		£28
Dog Point Sauvignon Blanc, Marlborough, New Zealand '07		£31
Sancerre, André Dezat '07		£32
Pouilly Fuissé, Vieilles Vignes, Domaine des Gerbeaux '07		£33
Chablis, Fourchaume, 1er Cru, Domaine Bordet '07		£40
Meursault, Les Grands Charrons, Michel Bouzereau '07		£45
Puligny-Montrachet, Domaine Chavy '07		£50

Rosé

	Glass (175ml)	Bottle
The Royal Oak Rosé	£4.40	£17.50
Artazuri, Artadi, Navarra, Spain '07		£20

Red

	Glass (175ml)	Bottle
The Royal Oak Red, South Africa	£3.30	£13
Berrys' Table Red, France	£3.60	£14.50
Monte Verde Merlot, Maipo, Chile '08	£3.80	£18
Berrys' Good Ordinary Claret, Dourthe, France	£4.80	£19
Pinot Noir, Jelu Winery, Argentina '08		£22
Berrys' Californian Zinfandel, Monterey, USA		£23
Shiraz/Cabernet, Elderton, E Series, Australia '06		£24
Beaujolais, Vieilles Vignes, Alain Chatoux, France '07		£25
Chianti Rufina Riserva, Grati, Tuscany, Italy '06		£28
Rioja, La Montesa, Crianza, Palacios Remondo, Spain '06		£29
Pinot Noir, Ara Composite, Marlborough, New Zealand '07		£30
Waterford Cabernet Sauvignon, Stellenbosch, South Africa '05		£31
Les Charmes de Kirwan, Margaux '06		£33
Château Reine Blanche, Grand Cru St. Emilion '05		£35
Gevrey-Chambertin, Rossignol Trapet '06		£45
Nuits St. Georges, Clos des Grandes Vignes, 1er Cru '06		£49
Château Pontet-Canet, 5ème Cru, Pauillac '01		£58
Château Brane-Cantenac, 2ème Cru Classé, Margaux '01		£70
Château Montrose, 2ème Cru, St. Estèphe '04		£75
Château Léoville-Poyferré, 2ème Cru, St. Julien '99		£85
Château Gruaud Larose, 2ème Cru, St. Julien '96		£99

Pud & Port

	Glass (100ml)	Bottle
Berrys' Sauternes, Château Doisy-Védrières (Half bottle)	£5.80	£22
Quinta de la Rosa Finest Reserve (Half bottle)	£3.90	£13
Berrys' William Pickering, 20-year-old Tawny Port		£45