À LA CARTE

THE ROYAL OAK

NIBBLES

Chorizo sausages with hot honey	7
Venison & redcurrant Scotch egg, beetroot ketchup	8
Sticky pork belly bites, spring onion, sesame	7
Rosemary focaccia bread, olive oil, salted butter	5.5

STARTERS

Chicken, leek & pistachio terrine, chive aioli, toasted focaccia	9
Slow-braised venison shoulder ragù, pappardelle pasta, Parmesan, parsley pangrattato	12
Roasted parsnip & maple soup, chilli oil, parsnip crisps	8.5
Char-grilled whole king prawns, samphire, garlic butter (3 / 6 / 9 prawns)	9 / 16 / 23
Citrus & dill salmon gravadlax, crème fraîche, capers, lemon	10.5
Twice-baked Gruyère cheese soufflé, creamed spinach, toasted pine nuts	12
Salt-baked beetroot carpaccio, Jerusalem artichoke purée, toasted walnuts	9

TO SHARE – Designed for two

Baked camembert with honey, rosemary & garlic, pigs in blankets, house focaccia, onion chutney	22
Slow braised sticky rib of beef, soy & ginger noodles, Asian slaw, pak choi	62
Lancashire hotpot, maple-glazed root vegetables, purple sprouting broccoli, mint gravy	42

MAINS

Celeriac, beetroot & carrot pithivier, spinach velouté, char-grilled hispi cabbage	21
Pan-fried fillet of stone bass, sautéed potatoes, Brancaster mussels, samphire, white wine cream sauce	27
Gressingham duck breast, beetroot purée, fondant potato, purple sprouting broccoli, jus	32
Battered fish, triple-cooked hand-cut chips, mushy peas, house curry, tartare sauce	22
Pie of the day, creamy mashed potato, shredded hispi cabbage, roasted root vegetables, pan gravy	19
Honey, mustard & ginger-glazed whole ham hock, hand-cut chips, fried egg, calvados sauce	23
Buttermilk-fried chicken burger, carrot & celeriac slaw, sriracha, hand-cut chips	19
Char-grilled 10oz rump steak, hand-cut chips, Caesar wedge, peppercorn sauce	33
Add king prawns – 3 each	

SIDES 5

Triple-cooked hand-cut chips | Buttered hispi cabbage | Deep-fried onion rings | Caesar salad

Buttered herbed sautéed potatoes | Maple-glazed roasted root vegetables | Purple sprouting broccoli

Please see our blackboards for daily specials & lunchtime sandwiches

Please make the team aware of any allergies or dietary requirements; the dish descriptions do not include all ingredients.
A discretionary 10% service charge will be added to your final bill, all of which is shared amongst the team.

DESSERTS – With a recommended sweet wine

White chocolate cheesecake, Baileys ice cream, hazelnut crumb (wine 946)	9.5
Red wine poached pear, blackberry sorbet, pear crisps (wine 901)	8.5
Apple, blackberry & cinnamon crumble, vanilla custard (wine 927)	9.5
Sticky toffee pudding, vanilla ice cream, toffee sauce (wine 901 / 927)	9
Affogato (single scoop of vanilla ice cream with espresso or PX sherry)	6 / 7
Three scoops of homemade ice cream or sorbet Ice cream: vanilla | chocolate | Baileys Sorbet: blackberry | passionfruit | spiced pear	4.95

Cheese from Rennet & Rind, Cheesemonger & Affineur of Cambridge
Served with crackers, caramelised onion chutney, apple, grapes 11.5

- Beauvale blue – Nottinghamshire, pasteurised - soft, creamy, Gorgonzola-style blue cheese
- Westcombe Cheddar – Somerset, unpasteurised - savoury, firm cheddar
- Brightwell Ash – Carmarthenshire, pasteurised - soft, smooth, nutty hazelnut flavour

SWEET WINE & PORT BY THE GLASS (75ml)

901 NV Rutherglen Muscat, Chambers Rosewood | Victoria, Australia	6.5
910 NV White Port, Sandeman | Douro, Portugal	6.5
918 2021 Late Bottled Vintage Port, Sandeman | Douro, Portugal	7.5
927 10-Year-Old Tawny, Sandeman | Douro, Portugal	8.5
946 2023 Sauternes, Château Delmond | Bordeaux, France	8
982 NV `Don` Fino, Sandeman Jerez | Jerez, Spain	6.5
984 NV 'Armada' Superior Cream Sherry, Sandeman Jerez | Jerez, Spain	6.5
988 NV `Royal Ambrosante` Pedro Ximénez, Sandeman Jerez | Jerez, Spain	8

AFTER DINNER COCKTAILS – Don't see your favourite? Just ask.

Espresso Martini – vodka, expre coffee liqueur, crème de cacao brown, espresso	10
White Hopper – Mozart white chocolate liqueur, menthe blanche, crème de cacao white, mint	10
Caramel Latte Martini – vodka, caramel & sea salt liqueur, crème de cacao white, espresso	10
Brandy Alexander – Cognac, crème de cacao brown, cream, nutmeg	10

COFFEE from The Brew Project, Ely – served with homemade biscuits

Espresso · Macchiato · Piccolo	3
Americano · Cappuccino · Latte · Flat white · Double Espresso · Iced Latte · Iced Long Black	4
Liqueur coffees – Irish · Calypso · Amaretto · Baileys · Napoleon	9

HOT CHOCOLATE

Served with marshmallows & whipped cream 5

TEA from Birchalls – served with homemade biscuits 4

English Breakfast · Earl Grey · Green · Decaf · Peppermint/Fresh Mint · Lemon & Ginger · Apple & Blackberry

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