



SPRING MENU



TO START

Soup of the day , crusty bread (V)	£5.99
Oak smoked salmon , lemon & dill cream cheese, caper & shallot dressing, herb croûte	£7.95
Confit chicken wings , coated with garlic salt, blue cheese & garlic mayonnaise, baby leaves (GF)	£7.25
Pulled ham hock & grain mustard scotch egg , pickled vegetables, grain mustard mayonnaise, rocket salad, bacon crumb	£7.25
Goats cheese salad , walnut & apple, celery, pickled shallots, honey mustard dressing, baby leaves (V) (GF)	£6.50
Prawn & crayfish cocktail , granary bread & saffron butter	£8.50
Wild mushroom & Applewood smoked cheddar arancini , pesto dressing, herb crumb (V)	£6.95
Harissa & butterbean bruschetta , charred asparagus, soft poached egg, herb oil, rocket leaves (V)	£6.95

ALL OF OUR FOOD IS FRESHLY MADE ON THE PREMISES,
AT BUSY TIMES THERE MAY BE A DELAY (PLEASE BEAR WITH US!)

A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO THE BILL FOR ALL TABLES DINING INSIDE.



SPRING MENU



TO SHARE

- Crisp crudités**, Mediterranean olives, sun dried tomatoes, hummus, warm ciabatta, sweet potato fries, olive oil & balsamic (V) (VE) **£10.95**
- Oven baked camembert**, studded with garlic & rosemary, onion marmalade, warm ciabatta (V) **£12.25**
- Cured meat & cheese board**, slices of Parma ham, chorizo & salami, Stilton, Barbers cheddar, Applewood smoked cheddar, Mediterranean olives, sun dried tomatoes, balsamic & olive oil, crusty bread **£15.95**
- Fish platter**, smoked salmon, prawn & crayfish cocktail, smoked mackerel, whitebait, fish goujons, tartare sauce, crusty bread **£15.95**

VEGETARIAN

- Homity pie**, shortcrust pastry, leeks, onion, cheddar, diced potato & spinach, herb crumb, new potatoes & seasonal vegetables (V) **£13.95**
- Vegetable curry**, chickpea, cauliflower & red pepper, coconut rice, chapatti, poppadum, mango chutney, onion bhaji (V) (VE) **£13.95**
- BBQ macaroni cheese**, garlic bread (Small Portion Available) (V) **£9.99/£12.99**
Upgrade to cheesy garlic bread (V) **£1.50**
- Wild mushroom & Applewood smoked cheddar arancini**, garlic bread, mixed leaf salad, pesto dressing, herb crumb (V) **£12.95**
- Roasted Mediterranean vegetable lasagne**, topped with mozzarella, sweet potato fries, garlic bread (V) **£15.50**
Upgrade to cheesy garlic bread **£1.50**
- Pappardelle**, sun dried tomato, garlic, red chilli, spinach & forest mushrooms, fresh sage, grated parmesan (V) (add chicken **£4.00**) **£12.95**

ALL OF OUR FOOD IS FRESHLY MADE ON THE PREMISES,
AT BUSY TIMES THERE MAY BE A DELAY (PLEASE BEAR WITH US!)

A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO THE BILL FOR ALL TABLES DINING INSIDE.



SPRING MENU



THE MAIN EVENT

- Fillets of south coast plaice**, Cornish mussels, tomato, parsley, chive, samphire & white wine broth, new potatoes, Tenderstem broccoli (GF) **£16.50**
- Confit belly of Dorset pork**, parsnip puree, caramelised pear, fondant potato, cider & thyme jus, crisp crackling, seasonal vegetables (GF) **£16.50**
- Roasted Atlantic cod loin**, herb crust, sauté potatoes, dill & smoked salmon beurre blanc, sugar snap peas **£16.95**
- Thai marinated chicken curry**, coconut cream sauce, coconut & lemon rice, toasted coconut & almond crumb, coriander oil (GF) **£16.50**
- Grilled sea bass fillets**, shrimp, caper & leek ragout, Tenderstem broccoli, dill & spring onion potato cake, lemon herb oil (GF) **£16.75**
- Lambs liver**, smoked bacon, baby onions, spring greens, olive oil mashed potato, red wine jus (GF) **£14.50**
- Chef's shortcrust pie**, chicken, leek, mushroom, ham hock & cider, seasonal vegetables, mashed potato, **£14.99**
- 10oz beer battered haddock**, rustic hand cut chips, garden peas, tartare sauce **£13.95**
- Slow cooked feather blade of Hampshire beef**, roasted root vegetables, horseradish mash, baby onion, mushroom, celery & thyme red wine jus (GF) **£14.50**
- Honey & mustard glazed ham**, egg, rustic hand cut chips, dressed salad (small portion available) **£9.99/£13.50**

ALL OF OUR FOOD IS FRESHLY MADE ON THE PREMISES,
AT BUSY TIMES THERE MAY BE A DELAY (PLEASE BEAR WITH US!)

A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO THE BILL FOR ALL TABLES DINING INSIDE.



SPRING MENU



FROM THE GRILL

The Royal Oak mixed grill, 5oz ribeye steak, 5oz gammon, ½ breast of chicken, lambs liver, sausage, 2 eggs, tomato, mushroom, rustic hand cut chips **£29.95**

5oz/10oz gammon steak, rustic hand cut chips, dressed salad, egg or pineapple **£9.99/£13.99**

Upgrade to sweet potato fries **£1.50**

The Royal Oak grill selection, all cooked to your liking & served with our rustic hand cut chips, cherry tomatoes & flat mushroom

Don't forget to add one of our beautiful homemade sauces below

10oz/16oz Hampshire ribeye steak **£24.50/£26.95**

8oz/12oz Hampshire sirloin steak **£22.50/£24.95**

Chargrilled chicken breast **£13.95**

Beer battered onion rings (V) **£4.00**

Diane, blue cheese & bacon or peppercorn sauce **£2.99**

ALL OF OUR FOOD IS FRESHLY MADE ON THE PREMISES,
AT BUSY TIMES THERE MAY BE A DELAY (PLEASE BEAR WITH US!)

A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO THE BILL FOR ALL TABLES DINING INSIDE.



SPRING MENU



BURGERS

8oz beef burger , brioche bun, relish, salad, slaw & salted fries	£13.99
“DIRTY” 8oz beef burger , brioche bun, BBQ macaroni cheese, bacon, home smoked pulled pork, jalapenos, salad, slaw & salted fries	£16.75
8oz pork burger , topped with home smoked BBQ pulled pork, brioche bun, apple chutney, salad, slaw & salted fries	£16.25
Seasoned buttermilk chicken breast burger , brioche bun, mayonnaise, salad, slaw & salted fries	£14.50
Paprika spiced beer battered haddock burger , brioche bun, pickled gherkin tartare sauce, salad, slaw & salted fries	£13.99
Haloumi burger , brioche bun, flat mushroom, beef tomato, relish, slaw & salted fries (V)	£13.99
Burger toppings to add..... Cheddar, home smoked pulled pork, bacon, egg, blue cheese, mushroom, jalapenos, pineapple	£1.50
Double your burger with an extra patty	£4.00
Beer battered onion rings (V)	£4.00
Upgrade to sweet potato fries	£1.50

ALL OF OUR FOOD IS FRESHLY MADE ON THE PREMISES,
AT BUSY TIMES THERE MAY BE A DELAY (PLEASE BEAR WITH US!)

A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO THE BILL FOR ALL TABLES DINING INSIDE.



SPRING MENU



PLOUGHMAN'S

You can build your own with the following choices...
Pulled ham hock & grain mustard scotch egg, sliced ham,
Stilton, Barbers 1833 cheddar, smoked mackerel & smoked salmon

Choose one **£13.99**, or two **£16.50**, additional items **£2.50** each

Served with mixed salad leaves, pickle, chutney, tomato,
apple, slaw, pickled onion, crusty bread & butter

SALADS

Sticky pork belly & chicken wings, baby gem lettuce, red onion,
apple & pickled vegetables (GF) **£16.25**

Harissa butterbean & chickpea, mixed baby leaves, cherry tomatoes,
peppers, red chilli & coriander (V) (GF) **£13.95**

Goats cheese & roasted beetroot, couscous, grape, apple & celery,
mixed baby leaves, honey & mustard dressing (V) **£14.95**

Chargrilled chicken, beetroot, celery, apple, cherry tomatoes,
mixed baby leaves, sweet chilli dressing (GF) **£14.95**

ALL OF OUR FOOD IS FRESHLY MADE ON THE PREMISES,
AT BUSY TIMES THERE MAY BE A DELAY (PLEASE BEAR WITH US!)

A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO THE BILL FOR ALL TABLES DINING INSIDE.



SPRING MENU



JUNIORS CHOICE - All £8.50

Ham, egg & chips

Beer battered haddock, rustic hand cut chips, garden peas

Sausages, mashed potato, peas & gravy

Chicken breast, new potatoes, seasonal vegetables & gravy

Seasoned buttermilk chicken breast burger, brioche bun, salted fries

4oz beef burger, brioche bun, salted fries

Macaroni cheese, garlic bread (V)

Upgrade to cheesy garlic bread

£1.50

SANDWICHES (Available until 5pm)

All available toasted on white, granary or ciabatta
served with dressed salad

Cheese & Pickle (V)

£6.99

Home cooked ham, mustard & tomato

£6.99

Fish finger & tartare sauce

£8.50

Bacon, brie & tomato

£7.50

Smoked salmon, cucumber & cream cheese

£8.95

Sausage & onion jam

£6.99

ALL OF OUR FOOD IS FRESHLY MADE ON THE PREMISES,
AT BUSY TIMES THERE MAY BE A DELAY (PLEASE BEAR WITH US!)

A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO THE BILL FOR ALL TABLES DINING INSIDE.



SPRING MENU



SIDES

Rustic hand cut chips/cheesy (V)	£4.00/£5.50
Salted fries/cheesy (V)	£4.00/£5.50
Sweet potato fries/cheesy (V)	£5.00/£6.50
Beer battered onion rings (V)	£4.00
Dirty fries, salted fries loaded with BBQ macaroni cheese, bacon & jalapenos	£7.50
Roasted new potatoes (V) (GF)	£3.50
Garlic ciabatta/cheesy (V)	£4.00/£5.50
Buttered seasonal vegetables (V) (GF)	£3.50
Cauliflower cheese (V)	£4.50
Spring greens & bacon (GF)	£3.50
Dressed mixed salad (V) (GF)	£2.99
Selection of bread & butter (V)	£2.99

ALL OF OUR FOOD IS FRESHLY MADE ON THE PREMISES,
AT BUSY TIMES THERE MAY BE A DELAY (PLEASE BEAR WITH US!)

A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO THE BILL FOR ALL TABLES DINING INSIDE.



SPRING MENU



**ALL OF OUR FOOD IS FRESHLY MADE ON THE PREMISES,
AT BUSY TIMES THERE MAY BE A DELAY (PLEASE BEAR WITH US!)**

A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO THE BILL FOR ALL TABLES DINING INSIDE.