

Sunday Menu

THE
ROYAL
OAK

14th May

House pickled carrots & sourdough 4.00

Pulled ham hock, feta, orange & baby gem 7.00

Baked goat cheese, heritage baby beetroot, walnuts 7.00

Potted crab, sourdough 7.00

Roast Hereford beef, Yorkshire pudding 17.50

Rolled stuffed pork belly 15.00
(Stuffed with golden raisins, black pudding & sage)

Butternut squash, spinach & goats cheese 'wellington' with white wine cream sauce 13.00

Whole roast, free range chicken, sausage meat stuffing
Please allow 40 minutes 38.00 (2-3 sharing)

Whole slow roasted shoulder of lamb 95.00 (for approx. x6 sharing) (*must be pre ordered*)

**All roasts served with- roast potatoes, roast carrots,
seasonal greens & gravy**

Beer battered fish and chips, crushed peas and mint, tartar sauce 13.50

Dessert

Strawberry & tonka bean tart 6.50

Rhubarb sponge pudding & custard 6.50

Blueberry ice cream 4.00

Cheese board – Sussex blue, Truffled Talegio,
Westcombe Cheddar, goats cheese, onion chutney, oat biscuits 14.00

*Please inform us before ordering if you have any allergies or intolerances
(there may be ingredients that are not mentioned)
an optional 12.5% service charge will be added to your bill*