



Helen Browning's ROYAL OAK

Thursday Supper

Olives £3, Bread & butter £3,

Starters

Norman's asparagus, parmesan & butter £8 **D,G**
Mussels in white wine, garlic & cream £8 **D,Mo,Sd**
Mezze board, mozzarella, bread £8 **D,G**
Grilled Cornish sardines, roasted fennel £8 **F**
Royal Oak charcuterie, mozzarella & toast £8 **D,G**

Salads

Home cured salt beef, parmesan & truffle oil £11 **D**
Tomato, sumac & burrata £10 **D**
Giant cous cous, roast peppers & pork belly £11 **G**

Mains

Wild garlic & parmesan omelette, herb salad & fries £12 **D,E**
Pork belly open sandwich, rhubarb jam, sweet potato fries £17 **D,G**
Pork fillet souvlaki, red pepper cous cous, yoghurt & mint £18 **D,G**
Pigs cheek ragu, penne, parmesan £16 **E,G,D**
Pork chop, rhubarb, asparagus, garlic mash £18 **D**
Fillet steak, salsa verde, chips, tomato salad £25
Eastbrook burger in a bowl (add blue cheese, cheddar, bacon £1) £14 **D**
Beer battered hake, chips & aioli £15 **G,M,F,E**
Pork belly carbonara, penne, Berkley Farm cream & parmesan £16 **D,G,E**

Puddings £7

Rhubarb crumble & crème Anglaise **G,D,E**
Dark chocolate & red berry brownie with ice cream **G,D,E**
Sticky toffee pudding **G,E,D**
Buffalo milk ice cream, two scoops - salted caramel, vanilla, coffee, chocolate, strawberry **D,E**

Cheese Board £10 D,G,E Please choose 3 (DON'T BE GREEDY!)

Stichelton Blue cows milk; **Riseley**: sheep's milk; **Croxtan manor** brie
Cotherstone : Cheshire like cows milk; **Ticklemore** : pasteurised goats milk

ABCD...Where the little allergen monkeys may be hiding; remember, some of it's the bread when it comes to gluten; and we do not use flour in gravies, sauces, sausages, burgers etc.

G gluten **D** dairy **Se** sesame **E** eggs **N** nuts **F** fish **Ce** celery **Mo** molluscs **P** peanuts **M** mustard **L** lupins! **Sd** sulphur...**Na** Nerve agent--We will attempt to alter dishes if possible, of course, since we make it all here, unusually by local standards.

Please inform us of any dietary requirements and we will do our best to accommodate you

We add a 10% service charge on all tables of six people or more. Your choice whether to pay it!

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Part of Eastbrook Farm, our organic mothership

As pious, righteous, sandal wearing zealots, that's us, you will enjoy the pork, bacon, beef and lamb, burgers and sausages, and occasionally veal from Helen's Eastbrook Farm; the lambs are Sophie's, actually. Mozzarella and ricotta from the irritating Italian Claudio, on the farm; veggies from Westmill, hairy Pete; Laverstoke buffaloes provide the ice cream when they can be bothered to let down their milk; other dairy products from Berkeley Farm, via Eastbrook; chicken from organic otter valley, charcuterie from Native Breeds; dry goods from the Stalinist Essential, whenever possible. Almost everything organic and/or Fairtrade. Fish from Wing, exceptionally careful. Chefs from Swindon! Nerve agent from Glasnost plc
Try the new rooms here. They are fun, and service levels can be epic, according to one or two reviews. Or rent the upstairs space for a party. Or the new Playroom, in the garden, for anything you want.