LIVE FOR TODAY • FARM FOR TOMORROW

HELEN BROWNING'S ROYAL OAK SUPPER MENU

Bread & butter £4 V, Speedy sausages £5, Octo dogs £4

Starters

Carrot & coriander soup with bread & butter £7 **VG**Buffalo mozzarella salad, orange, toasted walnuts, balsamic vinegar & marjoram £8 **V**Mussels cooked in white wine, garlic & cream £8/£16 (with fries as a main)

BBQ ribs & slaw £8/£18 (with fries as a main)

Bresaola, peppery leaves, capers & lemon £8

Liver & mushroom pate, grilled bread & cornichons £8

Grilled Cornish sardines £8

Mains

Moroccan style chickpea, chard & olive tagine with preserved lemon cous-cous £15 **VG**Our own beef burger with pickles, slaw & fries £16 (add cheese or bacon £1)

Pork, tomato & black bean casserole; Pork belly, gammon & sausage £17

Beer battered haddock, triple cooked chips, leaves & Tartare sauce £17

Royal Oak fish pie & a leaf salad £17

Beef & ale pie, bubble 'n' squeak & gravy £18

Super salad with seeds, nuts & pulses, other veggies £14 **VG** (add beef or halloumi for £4)

Steak frites, autumn leaves, fries & gioli £18

Sides

Skinny fries £3, Triple cooked chips £4, Slaw £2

Puddings £7

Chocolate brownie with salted caramel ice cream

Sticky toffee pudding with banoffee ice cream & of course toffee sauce V

Helen's ice cream sundae, for 2 to share;
two scoops any flavour, brownie crumble, Cotswolds cream liqueur £10

Coffee crème brûlée with toasted hazelnuts & shortbread

Eastbrook ice cream (two scoops) – choose from:
vanilla, salted caramel, chocolate, banoffee, raspberry ripple, honeycomb V

or Rays dairy free chocolate ice cream VG

Organic Cheese Board £12

Cropwell Bishop stilton, Glastonbury farmhouse cheddar, Cotswold brie, Glastonbury hard goats' cheese & homemade summer fruit compote