

LIVE FOR TODAY • FARM FOR TOMORROW

HELEN BROWNING'S ROYAL OAK SUNDAY LUNCH MENU

Olives £4, Bread & butter £3, Anchovies £4,
Octo sausage fingers £4, Speedy sausages £4

Starters

Roast carrot and coriander soup served with bread and butter £7 **V/VG**
Charcuterie board, bread, pickle and chutney £12 (suitable for sharing)
Sardines with leaves and lemon £8
Arancini, Mozzarella with tomato sauce & balsamic glaze £7 **V**
Leek and cheddar Glamorgan sausages with a tomato salad £7 **V**

Main

Beer battered haddock, triple cooked chips, Tartare sauce & lemon £17
Nut roast with Yorkshire pudding, veg and Stilton sauce £15 **V/VG**
Roast Eastbrook topside with Yorkshire pudding & horseradish £19
Roast Eastbrook pork leg with Yorkshire pudding & apple sauce £19
Roast Otter Valley chicken with Yorkshire pudding £19
Super Salad with nuts, seeds, quinoa, various leaves and salad items £14
(add a roast meat £4)

**All roasts served with mixed garden vegetables, hand-reared greens
Free-range roast potatoes and Yorkshire pudding**

Pudding £7

Sticky toffee pudding & Banoffee ice cream **V**
Coffee crème brûlée with toasted hazelnuts and shortbread biscuits **V**
Chocolate brownie with salted caramel ice cream **V**
Eastbrook ice cream (two scoops) – CHOOSE FROM
Vanilla, chocolate, salted caramel, honeycomb, raspberry ripple, banoffee
OR Rays dairy free vanilla/chocolate ice cream

Cheese Board £12

Glastonbury: Farmhouse Cheddar **Glastonbury:** Goats' cheese
Organic Stilton: Rich & tangy cows' milk **Cotswolds Brie:** soft organic cows' milk