

LIVE FOR TODAY • FARM FOR TOMORROW

# HELEN BROWNING'S ROYAL OAK LUNCH MENU

Olives £4 **VG**, Bread & butter £4 **V**, anchovies £4

## Starters

Mussels in white wine, cream & garlic £8 (£16 as a main with fries)

Liver & mushroom pate, crostini & chutney £7

Carrot and coriander soup, bread & butter £7 **VG**

## Sandwiches (add fries £3)

Welsh rarebit £10 **V**

Eastbrook rare roast beef with horseradish £11

Eastbrook roast pork belly & apple sauce £11

## Mains

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

Royal Oak beef burger, fries, slaw & pickles £16

(Add Cheddar, Stilton, bacon, £1 each)

Eastbrook chilli con carne, rice and cheese £14

Beer battered haddock & triple cooked chips, tartare sauce £17

Courgette and mint tart with salad and fries £15 **V**

## Sides

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

## Puddings £7

Brownie with salted caramel ice cream **V**

Coffee cream brulée with toasted hazelnuts and shortbread

Sticky toffee pudding with vanilla ice cream & of course toffee sauce **V**

Eastbrook ice cream (two scoops) –

choose from banana, honeycomb, chocolate, salted caramel, vanilla **V**

Or

Rays **dairy free** vanilla & chocolate ice cream **VG**

## Organic Cheese Board £12

Cotswold Brie, Glastonbury farmhouse Cheddar,

Cropwell Bishop Stilton & compote