



THE ROYAL OAK – SET MENU 2026

3 COURSE MENU £36.00 / £42.00

STARTERS

Feta & chickpea salad, radish & Isle of Wight tomatoes (Gf/Vg)

Smoked salmon, fennel, crème fraîche, rye bread

Ham hock terrine, dill relish, toasted sourdough

The Oak's prawn cocktail, marie rose, croutons

MAINS

Pork schnitzel, hispi cabbage, mustard sauce

Roasted skate, tenderstem, brown butter caper sauce (Gf)

Pearl barley risotto, hen of the woods mushroom (Vg)

Sirloin steak, shallot, watercress, beef butter, peppercorn sauce

**Steak only served medium rare or well done*

(£12.00 supplement)

SIDES

Mixed leaf salad £5.00 (Vg/Gf)

Roasted hispi cabbage, ranch dressing £6.50 (Ve/Gf)

Mashed potato £6.50 (Ve/Gf)

Triple cooked chips £6.50

DESSERTS

Sticky toffee pudding, vanilla ice cream (Ve/Gf)

Dark chocolate mousse, cherries, almond brittle (Vg/Gf)

Three cheese plate, crackers, grapes, chutney

(Ve) Vegetarian (Vg) Vegan (Gf) Gluten free

Please inform us when placing your order if you have any food allergies/intolerance. A discretionary 10% service charge is included in the bill.