

SMALL PLATES
&
SHARERS

OLIVES (ve)
5.00

FISH GOUJONS
tartare sauce
7.50

ONION RINGS (ve)
5.00

SCOTCH EGG
piccalilli
5.50

CHICKEN WINGS
bbq sauce
6.50

HALLOUMI FRIES (v)
chilli jam
6.50

HOUMMOUS (ve)
pita bread
5.00

TORTILLA CHIPS (ve)
house dips
5.50

THICK CUT CHIPS (ve)
4.50

ROYAL OAK BURGER

*6oz beef patty, lettuce, tomato,
cheese, chilli jam & chunky chips*
14.50

GRILLED CHICKEN BURGER

*grilled chicken breast lettuce, tomato,
cheese, chilli jam & chunky chips*
14.50

VEGGIE BURGER (v)

*grilled Mediterranean vegetables,
halloumi, green pesto & chunky fries*
14.50

FISH FINGER SANDWICH

*haddock goujons, lettuce
& tartare sauce*
9.50

BREAKFAST BAP

*fried egg, crispy bacon,
grilled Cumberland sausage
& brown sauce*
9.50

BURGERS
&
BEYOND

Want your burgers
'Naked'. Just ask a
member of the team.

Extras:

add bacon - 1.50
add fried egg - 1.50

FISH AND CHIPS

*beer battered haddock fillet, mushy
peas, tartare sauce & chunky chips*
14.50

SAUSAGE AND MASH

*choose from Cumberland sausages or
'Naked Glory' vegetarian sausage
mash potatoes & house gravy*
12.50

GRILLED VEGETABLE SALAD (ve)

*grilled peppers, aubergine, zucchini,
artichoke, sun-dried tomatoes,
avocado, lettuce, balsamic dressing*
12.00

...add grilled chicken 4.00

...add grilled halloumi 3.00

PIE AND MASH

*served with peas & house gravy
choose from*
*- steak & ale,
- chicken, ham hock & leek
- sweet potato & goats cheese (v)*
14.50

CHEESE OMELETTE

*3 egg omelette filled with
tomato & cheese. Served with
chunky chips.*
12.50

PUB
CLASSICS

DESSERTS

APPLE PIE
vanilla ice cream
5.50

CHOCOLATE BROWNIE
vanilla ice cream
5.50

COCKTAILS

11.00 each

PORNSTAR MARTINI

vodka, passionfruit liqueur, lime juice, prosecco

ESPRESSO MARTINI

vodka, coffee liqueur, espresso

NEGRONI

Bombay Sapphire gin, Campari, Martini Rosso

APEROL SPRITZ

Aperol, prosecco, soda water, orange

MOJITO

Bacardi rum, sugar, lime

ELDERFLOWER COLLINS

Bombay Sapphire gin, elderflower cordial, lemon, soda water

OLD FASHIONED

Makers Mark, Angostura bitters, sugar, orange

MARGARITA

tequila, triple sec, lime juice

WHITE WINE

175ml/250ml/Bottle

CHENIN BLANC, SAF

peach and melon with a crisp, zingy lime finish
5.25/7.50/22.00

CHARDONNAY, AUS

crisp style with a fresh, yet ripe lemon character with no oak ageing
5.50/8.00/23.00

PINOT GRIGIO, IT

aromas of white flowers, pink grapefruit and Cox's apple
5.75/8.25/24.00

SAUVIGNON BLANC, NZ

intense aromas of those classic grassy, gooseberry and tropical fruit flavours
7.00/10.00/29.00

RED WINE

175ml/250ml/Bottle

SHIRAZ, AUS

cherry and raspberry, complemented by hints of spice and vanilla
5.25/7.50/22.00

MERLOT, CH

fruit-driven, raspberry and blueberry fruit leading to a soft finish
5.50/8.00/23.00

MALBEC, ARG

this is full-bodied wine with ripe red berry and plum flavours
6.00/8.50/25.00

CABERNET SAUVIGNON, SAF

blackcurrant richness coupled with a soft vanilla barrique character
6.50/9.00/27.00

ROSÉ WINE

175ml/250ml/Bottle

GRANACHE ROSÉ, FRA

full array of raspberry, red currant with an underlying notes of orange blossom
5.50/8.00/23.00

PROVENCE ROSÉ, FRA

silky and smooth on the palate with a lovely balance between the wine's freshness and its silky body.
7.50/10.50/31.00

SPARKLING WINE

125ml/750ml

PROSECCO

pear and peach fruit on a lively, yet soft and generous palate
7.50/29.00