

To Start

Freshly made soup, home baked bread	£4.75
Shallot tarte tatin, rocket & parmesan	£5.75
Deville kidneys, toasted homemade sour dough bread	£6.25
Salad Savoyard - fried potatoes, bacon lardons, stilton cheese croutons, salad leaves	£5.75
Potted pork & chicken liver pâté, pub piccalilli	£5.75
Classic prawn cocktail, brown bread & butter	£6.25
Twice baked Sparkenhoe Red Leicester soufflé, red onion jam	£6.25
Garlic field mushrooms on toast (V)	£5.75

Main Courses

Beer battered catch of the day, mushy peas, curry sauce, dripping cooked chips	£10.95
Braised beef short ribs, smoked mash, horseradish greens	£10.95
Wild mushroom & celeriac tartiflette, dressed salad, dry cured ham, (V) without ham	£9.75
28 day aged 8oz rump steak, dripping cooked real chips, green peppercorn sauce *	£12.95
Irish stew - braised shoulder of lamb, cabbage, glazed carrots, onions, potatoes	£11.95
Ashwood Farm free range mixed grill - liver, sausage, kidney, gammon, black pudding, fried egg*	£12.95
Slow cooked Tamworth pork belly, black pudding, potatoes, glazed apples, cider gravy	£11.95
Traditional roast chicken, sage & onion stuffing, chipolata, thyme roasted roots	£11.75
Smoked haddock kedgerree, poached egg	£10.95
Royal Oak fish pie, cheesy mash *	£10.95
Beetroot, spring onion & goats cheese risotto (V)	£9.75
Honey glazed confit duck leg, sauté potatoes, French peas	£10.95

Dishes marked * are served with a choice of salad & potatoes, chips & peas, vegetables & potatoes. Add to any other dish as a side order for £2.00

For homemade puddings & local cheeses, please see chalkboard

Our food is freshly prepared and locally sourced where possible. To our knowledge dishes are GM free but may contain nut traces. (V) = Vegetarian