

# Breakfast

Available from 9.30am till 11.30am

## Selection of Breakfast Muffins

Smoked Bacon

Locally Sourced Sausage

Egg & Crispy Hash Brown

Smoked Bacon, Sausage & Egg

Soft Boiled Eggs & Soldiers

Scrambled Eggs on Toast

## A Very Cumbrian Breakfast,

Locally Sourced Sausages, Smoked Bacon

Hash browns, Black Pudding, Vine

Tomatoes, Sautéed Button

Mushrooms, Baked Beans, & Toast,

2 Eggs how do you like yours?

Tea or Coffee

Baked Beans With Buttered Toast

## Omelettes

Original 3 Egg

Ham & Mature Cheddar

Tomato & Red Pepper

Red Onion & Mushroom

# Lunch Time Treats

Available in addition to our main menu Noon -5pm ( Mon- Fri )

## Sandwiches

Our bread is baked daily from local suppliers with a Choice of White or Granary

**Mature Cheddar & Plum Tomato**

**Honey Roasted Ham**

**Tuna Mayonnaise & Lettuce**

**Warmed Chicken**, Chopped Salad

**Real Ale Batter Fish Strips**

Tartare & Tomato

Add a Cup of Soup, Chips or Fries

**Smoked Bacon**, Lettuce & Tomato

**Succulent Atlantic Prawn** in

Thousand Island sauce & Lettuce

**24 Hour Slow Roast BBQ Pork**

& Coleslaw

## Light Lunches

**Fish & Chips**, Real Ale Batter

Tartare Sauce, Mushy Peas

**Venison Cottage Pie**, Onion & Pea

Reduction, Sliced Beetroot,

Side of Vegetables

**English Lakes Sausage & Mash**

Red Onion Jus & Vegetables

**Home Made Melted Cheese Burger**

Fries, Salad

**Breaded Scampi**, Chunky Chips,

Tartare sauce & Mushy Peas

**Gourmet Pasta of the Day**

# For the Table

**Garlic Bread** with Italian

Herbs & Parsley

**Garlic, herb & tomato Bread**

or with Cheese

**Olives** in Rosemary & garlic

**Toasted Breads, Balsamic Oil**

**Garlic Tear & Share** Melted Brie & Red

Onion Marmalade Sharing Bread

## Sharing Platters

**Nachos** Nixtamalized Corn Chips

Melted Mature Cheddar, Salsa,

Soured cream & fiery Jalapeños

Add shredded chargrilled chicken or

Slow Roasted Pulled pork

**Tex Mex Sharer**

Royal Oak Signature Chicken Hot Wings

Slow Roasted BBQ Ribs, Cheesy Corn

Nachos, Onion Rings, Coleslaw, Salsa

Soured cream, Salad & Chips

**House Combination Fish Platter**

Real Ale Battered Hake, Breaded Scampi

Petite Prawn cocktail, Locally Sourced

Bread & Butter, Mushy Peas,

Tartare Salad,

**Meat Feast Sharer**

Chicken Liver Pate, Real Ale Battered

Sausage Sticks, Pork Pie & a Full Rack of

Slow Roasted BBQ Ribs, Complimented with

Skinny fries & Coleslaw

# Starters

**Soup of the Day** with Locally

Baked Bloomer & Butter

**Creamed Garlic Mushrooms** Tarragon

& Sauvignon reduction, Toast

**Chicken Liver Pate** with clarified

Nutmeg Butter, Toast & Salad

**Pane Panko Brie** deep fried

sticky Plum Sauce, Salad

**Slow Roasted Ribs** in BBQ Glaze

**Chicken Wings** with Royal Oak Signature

Hot Sauce & Dressed Salad

**Sausage Stick** Real Ale Battered with

Red Onion Gravy Reduction

**Prawn cocktail**, Heaps of Prawns

in Thousand Island Sauce, Vine Tomato

Cucumber & Baby Gem

**Breaded Fish Sticks** with Maldon

Salt & Tomato Sauce

# Ribs and Dogs

Rib dishes served with chips, Salad, and Slaw

**Full Rack BBQ Pork Ribs**

**Half Rack & Cajun Chicken Breast**

**Half Rack & Spicy Chicken Wings**

**Hot Dog**, Foot Long Hot Dog, Fries, Fried

Onions, Coleslaw & French Mustard

**Top Dog**, Foot Long Hot Dog, BBQ

Pulled Pork, Cheese, Onion Rings, Coleslaw

Fries

# Pastas

Our Pastas are cooked fresh & individually to order

## **Traditional Spaghetti Bolognese,**

Locally Sourced Mince Beef in a Rich

Tomato & Malbec

Wild Rocket & Parmesan

## **Spaghetti Carbonara,**

Smoked Pancetta , Sautéed Shallots,

Button Mushrooms, White wine &

Parmesan

**Classic Lasagne,** Layers of Pasta Sheets Pressed Between Béchamel & Beef Ragu,

Topped with Cheddar & Mozzarella, Served with Bloomer Garlic Bread

## **Chicken Madeira Tagliatelle,**

Pan fried Chicken Strips, Sautéed Shallots

Wild mushrooms & Madeira Wine

## **Royal Oak Special Pasta,**

Encumbered with Atlantic Prawns,

Strips of Pan fried Hake, with a

Garlic & Chilli cream reduction

# Pizzas

Our Pizzas are made Fresh Daily & Stone baked to Order

Pizzas Available as a Garlic Butter Calzone

**Margherita,** Cherry Tomato's

**Vegetarians Delight,** Mixed Peppers,

Buttons Mushrooms, Red onions &

Cherry Tomatoes

**Seafood Sensation,** Skip Jack Tuna,

Atlantic Prawns, Cherry Tomato

**Fiery Hog,** BBQ Pulled Pork, Red onion

**Americano,** Double helping of

Italian Pepperoni Fiery Jalapeños

**Chargrilled BBQ Chicken,** Chicken

Breast, Mushrooms & Peppers

**Meat Feast,** Chicken, Ham, Italian

Smoked Pancetta

**Breakfast Pizza,** Double Sausage, Bacon

Jalapeños

and Cracked Eggs

## Burgers

Our Burgers are Homemade & Hand pressed using Locally Sourced  
Minced Beef & Freshly Baked Local Buns.

Served with Salad & Fries

**Classic Cheese**, 9oz Beef Patty with  
Homemade relish, Gherkins, Red Onion  
& Baby Gem ( Add bacon for too )

**Classic Chicken**, Whole Butterflied  
Chicken Breast, Mayonnaise, Baby Gem

**Oak Tower**, 9oz Beef Patty, Chargrilled  
Chicken Breast, Double Smoked Bacon  
Double Cheese, Fried Egg

**Fiery Flame Grilled Chicken**, Jalapeños  
Melted Cheese, Mayonnaise & Baby Gem

**Slow Roasted Pulled Pork**,  
Smoked Bacon & Cheese

**Gourmet Beef**, 9oz Beef Patty, Baby Gem  
Brie, Red Onion Marmalade

## Steaks

**8oz Ribeye Steak** Locally Reared  
Served with Flatcap Mushrooms,  
Vine Tomatoes , Onion Rings  
Chunky Chips & Salad

**10oz Smoked Gammon Steak**,  
Served with Flatcap Mushrooms,  
Egg & Chips

**Fiery Gammon**, Melted cheese, Jalapeño  
Chips Sweet chilli & Salad

Sauces

Gravy

Green Peppercorn

Diane Sauce

# Main Events

**Fish & Chunky Chips**, Tartare Sauce,  
Mushy Peas, Lemon Wedge

**Sausage & Mash**, Served with Creamy  
Mash Potato, Seasonal Vegetables &  
Red Onion Gravy Reduction

**Venison Cottage Pie**, Locally Sourced  
Mince in an Onion & Pea Gravy  
Topped with Pommes Puree  
Served with Seasonal Vegetables  
& Sliced Beetroot

**Crispy Chicken Strips**, Spicy Fries  
& Dressed Salad

**Rosè & Spring Green Risotto**  
Tenderstem Broccoli, Asparagus  
Petite Pois & Parmesan

**Chefs Selected Curry**, with Tangy  
Mango Chutney, Stonebaked Naan Bread  
Fragranced Rice

**Hanging Garlic Chicken Skewer**,  
Garlic Butter, Coleslaw, Salad & Fries

**Breaded Scampi & Chunky Chips**,  
Tartare Sauce, Mushy Peas

**Sizzling Chicken Fajitas**, Panfried  
Cajun Chicken, Red Onions & Peppers  
Homemade Salsa, Wraps, Spicy Fries &  
Salad, Served on a Hot Skillet

## **Juicy Gammon Fajitas**

10oz Gammon Steak, Panfried with  
Cajun Spice, Jalapeños & Red Onion,  
Salsa, Wraps, Spicy Fries & Salad

## Side Orders

Real Ale Battered Onion Rings

Chunky Chips

Skinny Fries

Red Onion & Savoy Coleslaw

Homemade Gravy

House Salad

Seasonal Sautéed Vegetable

Buttered Mash

Come join us for our fantastic Sunday Roast!

Choices of Tender Roast Beef, & Succulent Pork Loin

All Roasts are served with Roast Potato's, Celeriac Puree, Tenderstem Broccoli, Star Anise & Cinnamon Carrots, Roasted Swede and Giant Home Made Yorkshire Pudding.

Our Gravy is Home made and is Smothered in Shredded Beef & Pulled Pork.

## All Day Sunday Breakfast Supreme

All Day Sunday Breakfast For Those Who Have Over Indulged on Saturday Sausages, Bacon, Double Hash Brown, Eggs How you like them, Black Pudding, Vine Tomato, Mushroom, Baked Beans

Served with a Glass of Prosecco

## Children's Menu

### Starters

Garlic Bread

Mini Soup & Bread

Mini Nachos

### Main Courses

Chicken Nuggets, Fries & Beans, Fish Fingers, Fries & Beans



Cheese & Tomato Pizza

Beef Burger, Fries & Beans

Pasta, Tomato & Cheese

Sausage

## Desserts

Chocolate Brownie &

Vanilla Ice cream

Two Scoops of Ice Cream Choice,

Vanilla, Strawberry, Chocolate

Sticky Toffee, Salted Caramel &

Vanilla Ice cream

Apple Crumble & Custard

# Desserts

## **Traditional Royal Oak Sticky Toffee**

**Pudding** served with Salted Caramel

Sauce & Vanilla Ice cream

## **Scrumptious Chocolate Brownie**

With Chocolate Ice Cream

**Apple Crumble** Slow Cooked

Bramley Apples & Crème Anglaise

**Home-made Cheese Cake** of the

Moment with Double Cream

**Posset of the Day**, Handcrafted Biscuits

with a Shot of Prosecco

**Tiramisu**, Farrer's Coffee Beans infused

Mascarpone & Handcrafted Biscuits

**Millionaires Shortbread**, Caramel

& dark Chocolate Layered on Homemade

Shortbread Served with Double Cream

## Ice Cream Selection

1 Scoop   2 Scoops   3 Scoop

Sprinkles, Jam & Chocolate Drops

Chocolate, Vanilla, Strawberry, Mint Choc Chip, Raspberry