



# THE ROYAL OAK



## SMALL PLATES

SOUP OF THE DAY	£4.95
HUMMUS /vg	£4.95
Warm pitta, marinated olives	
SALT & PEPPER SQUID	£6.50
Tartare sauce	
HALLOUMI FRIES /v	£5.50
Mint yoghurt, pomegranate	
BUTTERMILK FRIED CHICKEN	£6.95
Garlic mayonnaise	
CLASSIC PRAWN COCKTAIL	£5.45
CHICKEN LIVER PATE	£5.95
Chutney, toast	

## BURGERS

BIG OAK	£15.95
Aged beef, pulled pork, smoked Monterey Jack, lettuce, tomato, pickles	
MAC DADDY BURGER	£16.95
Aged beef, American cheese, burger sauce, bacon, mac & cheese croquette, onion jam, pickles, lettuce	
CLASSIC	£13.45
Aged beef, burger sauce, lettuce, tomato, pickles	
+ ADD: Cheese	£0.95
BUTTERMILK FRIED CHICKEN	£13.95
Garlic mayonnaise, pickles, lettuce, tomato	
KOREAN FRIED CHICKEN	£14.95
Kimchi slaw, miso mayonnaise, sesame	
PLANT BURGER /vg	£13.95
Burger sauce, cheese, pickles, lettuce, tomato	
HALLOUMI /v	£13.95
Aubergine, red pepper, lettuce, tomato, basil mayo	

## SIDES

MASH /v	£3.95
BEER BATTERED ONION RINGS /vg	£3.95
SKIN ON FRIES /v	£3.95
CHUNKY CHIPS /v	£3.95

## DESSERTS

APPLE PIE /v	£5.95
Warm custard	
VANILLA CHEESECAKE /vg	£5.95
Lemon curd	
CHOCOLATE BROWNIE /vg	£5.95
Vanilla ice cream	
LEMON MERINGUE PIE	£5.95
ICE CREAM /vg	£5.45
Three scoops of ice cream	
Ask server for flavours!	

## SHARERS

CHICKEN WINGS	
Hot Sauce / BBQ / Korean	
6 for £6.95 / 15 for £14.95	
EXTRA DIRTY FRIES	£9.95
Cheese, spicy mayo, jalapeños	
+ ADD: Beef Chilli	£3.95
+ ADD: Veg Chilli	£2.95
+ ADD: Pulled Pork	£3.95
NACHOS	£9.95
Guacamole, salsa, sour cream, jalapeños	
+ ADD: Beef Chilli	£3.95
+ ADD: Veg Chilli	£2.95
+ ADD: Pulled Pork	£3.95
MEAT BOARD	£21.95
Baby back ribs, sausage, pulled pork, chicken tenders, pickles, mini dirty fries	

## PIZZA

### 12" STONEBAKED

MARGHERITA /v	£9.95
Tomato, mozzarella, basil, olive oil	
PEPPERONI	£11.95
Tomato, mozzarella, pepperoni	
CALABRESE	£12.50
Tomato, mozzarella, salami, 'Nduja sausage, roquito pepper	
BBQ PIZZA	£12.50
Tomato, mozzarella, Pulled Pork, Chicken, Peppers.	
HALLOUMI /v	£12.50
Tomato, mozzarella, roquito pepper, olives, sweet chilli drizzle	

## WEEKLY OFFERS



**PIZZA MONDAY**  
2-4-1 on all pizzas all day  
Cheapest one free



**RIB TUESDAY**  
BBQ baby back ribs, 'slaw, chips  
+ beer, cider, wine or soft drink  
£16.95



**BURGER WEDNESDAY**  
Any burger, skin on fries,  
coleslaw + drink  
£15.00



**STEAK THURSDAY**  
Steak, chips, sides, sauce  
+ beer, cider, wine or soft drink  
Ribeye £16.95 – Fillet £18.95

## BIG PLATES

PIE OF THE DAY /v option available	£15.95
Mash, buttered vegetables, proper gravy	
CLASSIC CAESAR SALAD	£10.95
+ ADD: Grilled chicken	£3.95
+ ADD: Halloumi	£2.95
FISH & CHUNKY CHIPS	£14.45
Ale battered cod, chunky chips, mushy peas	
CHICKEN ESCALOPE	£14.45
Skin on fries, olive & pepper salad	
SAUSAGE & MASH	£13.95
Cumberland sausages, ale onions, greens, proper gravy	
SALMON & DILL FISHCAKE	£14.95
Skin on fries, Summer salad	
MEDITERRANEAN TART /vg	£11.95
Mediterranean vegetables, olive & pepper salad, skin on fries	
BBQ BABY BACK PORK RIBS	£16.95
Coleslaw, skin on fries	
8OZ ANGUS RIB EYE STEAK	£21.95
Tomato, field mushroom, chips	
8OZ ANGUS FILLET STEAK	£23.95
Tomato, field mushroom, chips	
+ ADD: Sauce	£2.50
CHOICE OF: Peppercorn / Red wine / Blue cheese / Mushroom	

## HANGING KEBABS

All served with skin on fries, summer salad and a warm pitta bread

**TANDOORI CHICKEN KEBAB**  
Onion, pepper, mint sauce dip  
£16.95

**STICKY KOREAN PORK BELLY KEBAB**  
Onion, peppers, honey & harissa dip  
£17.95

**CHARGRILLED HALLOUMI KEBAB**  
Onion, peppers, honey & harissa glaze, tzatziki dip  
£14.95

THEROYALLOAKABBOTSLANGLEY  
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### ALLERGIES

Before you order your food & drink, please inform a member of staff if you have a food allergy or intolerance /v – VEGETARIAN /vg – VEGAN

# WINE LIST

## WHITE WINES

	Country of origin	Tasting Notes	175ml	250ml	Bottle
SAUVIGNON BLANC – PATERSON'S GROVE	New Zealand	Gooseberry, lychee flavours, mineral finish	6.90	9.30	27.45
DRY WHITE – MARCEL HUBERT	France	Fruity & dry, easy-drinking wine	5.60	7.50	22.45
CHABLIS – ALAIN GEOFFROY	France	Steely & refreshingly dry, mineral & tropical notes	8.30	10.95	32.95
CHENIN BLANC – KLEINDAL	South Africa	Pear, guava & ripe yellow stone fruits, crisp & fresh	6.80	8.95	26.95
CHARDONNAY – ST MARC /VG	France	Juicy, white peach & tropical fruit on the nose	6.95	9.40	27.95
SAUVIGNON BLANC – CONCHA Y TORO	Chile	Fresh & bright, citrus, gooseberry & pear fruits	6.95	9.40	27.95
RIOJA BLANCO – EL COTO	Spain	Un-oaked made using mainly Viura, zesty acidity	7.30	9.70	28.95
SANCERRE – DOMAINE FLEURIET	France	Refined & elegant, generous, stone-fruit flavours	8.80	11.70	34.95
PICPOUL – COMBE ROUGE	France	Apple, pear, lime, lemon, light-bodied, crisp	7.30	9.70	28.95
PINOT GRIGIO	Italy	Typically crisp & elegant, almondy	6.80	8.95	26.95
PLUMA VINHO VERDE DOC – CASA SANTOS LIMA	Portugal	Zippy, lively, citrus fruit with a touch of a spritz	6.50	8.70	25.95
LAXAS ALBARIÑO	Spain	Pineapple & mango with refreshing citrus flavours	8.30	10.95	32.95
GAVI DI GAVI – DOCG CONTE DI ALARI	Italy	Delicate, aromatic, floral palate with peachy undertones	8.30	10.95	32.95
SAUVIGNON BLANC – CLOUDY BAY 2019	New Zealand	Citrus, stone fruits & herbs nose, fresh mineral palate	–	–	41.95

## RED WINES

	Country of origin	Tasting Notes	175ml	250ml	Bottle
PINOT NOIR – LOS GANSOS	Chile	Enveloping, velvety, rich but refreshing with light tannins	6.90	9.30	27.45
CABERNET SAUVIGNON – CONCHA Y TORO	Chile	Fruit-bomb with a lush black gateaux flavour	6.90	9.30	27.45
CÔTES DU RHÔNE	France	Strong white pepper smell, sweet, spicy red cherry taste	6.90	9.30	27.45
BEAUJOLAIS – CÔTES DE BROUILLY	France	Refreshing light-bodied wine, subtle strawberry flavours	7.80	10.40	30.95
SHIRAZ – THE LANDINGS /VG	Australia	Blackcurrant, plum fruit, hint of spice	6.95	9.40	27.95
RICH & FRUITY RED – MARCEL HUBERT	France	Typical southern blend, ripe & juicy	5.60	7.50	22.45
BORDEAUX – CHÂTEAU TABUTEAU ST. EMILION	France	Strong blackcurrant & a long finish	8.50	11.40	33.95
MERLOT – CONCHA Y TORO	Chile	Red black fruit combine, mocha, hints of ripe fig	6.95	9.40	27.95
RIOJA CRIANZA – SIGLO	Spain	Deep mulberry, cinnamon, cherry, plum fruit, vanilla	7.80	10.40	30.95
MALBEC – TRIVENTO	Argentina	Mouth watering & voluptuous with juicy soft tannins	7.80	10.40	30.95
PINOTAGE – KLEINDAL	South Africa	Plum, blackberry, full bodied, hints of prunes & banana	6.95	9.40	27.95
AMICALE	Italy	Full bodied, blackberry flavours, hint of oak & spice	7.30	9.70	28.95
PRIMITIVO SALENTO DOPPIO	Italy	Juicy red plums & red cherries – rounded, warm & silky	7.30	9.70	28.95
NUITS ST GEORGES IER CRU LA RICHEMONE 2014	France	Velvety smooth red, ripe fruit character, big soft tannins	–	–	59.00
CHATEAUNEUF DU PAPE – GRAND TINEL 2012	France	Ample fruit flavours, herb aromas, strong spicy character	–	–	53.00
MARGAUX – RESERVE D'ANGLUDET 2015	Bordeaux	Supple dark fruits, liquorice, spice notes, ripe tannins	–	–	49.45
ST JULIEN – FIEFS DE LAGRANGE 2014	France	Soft & round palate, notes of fresh black fruits & spices	–	–	54.95

## ROSÉ

	Country of origin	Tasting Notes	175ml	250ml	Bottle
BLUSH ROSÉ – CONCHA Y TORO	Chile	Berries, rose petals, ripe, generous, long dry finish	6.95	9.40	27.95
PINOT GRIGIO BLUSH – CA DEL LAGO /VG	Italy	Hints of cranberries, zingy citrus, fruity red berry flavours	6.50	8.70	25.95
ZINFANDEL ROSÉ – HIGHBRIDGE	USA	Sweet, strawberry bubblegum	6.80	8.95	26.95
PROVENCE – HENRI GAILLARD ROSÉ	France	Strawberries, raspberries, exotic fruits, well balanced	7.95	10.70	31.95
WHISPERING ANGEL CHATEAU D'ESCLANS 2020	France	Perfumed, elegant summer fruits, cherry	Half-bottle: 22.95	Bottle: 39.95	Magnum: 75.00



**WINE WEDNESDAY**

£5.00 OFF ALL BOTTLES OF WINE & FIZZ ALL DAY

## CHAMPAGNE & SPARKLING

	Country of origin	Tasting Notes	200ml bottle	125ml	Bottle
PAUL LANGIER BRUT NV	France	Celebratory champagne, fruit, soft, appealing acidity	–	6.95	29.95
LANSON BLACK LABEL NV	France	Light, dry, persistent mousse & a fruit finish	–	–	47.95
PROSECCO SPUMANTE	Italy	Elegant, delicate lemon flavours, fine bubbles	9.45	–	26.95
PROSECCO SPUMANTE ROSÉ	Italy	Delicate red berry notes, crisp, refreshing style	9.45	–	26.95

## DESSERT WINE

	Country of origin	Tasting Notes	125ml
SAUVIGNON BLANC 'LATE HARVEST'	Chile	Perfumed by the addition of late picked Viognier with ripe citrus, melon, pineapple, candied ginger, honey, quince, nutmeg & butterscotch	6.95

125ml glass available on request