



## The Royal Oak

### Evening Menu

Served Monday - Saturday from 6pm til 10pm

**Bread, Oils & Olives £5.00**

**Antipasti Board £10.00**

(For 2 to share)

#### Starters

Spring vegetable & borlotti bean soup with fresh bread	£4.00
Smoked mackerel pate with beetroot & apple chutney & toast	£5.50
Grilled Cornish Sardines on toast with roasted cherry tomatoes & pesto	£5.50
Pan-fried Halloumi & pomegranate salad with lemon crème fraiche dressing	£6.00/8.50 *
Cornish Mussels steamed with white wine, garlic & parsley with crusty bread	£5.50/9.50 *
Spiced duck breast, fennel & orange salad	£6.00

#### Mains

The 'Royal Oak' beef burger with cheddar cheese, tomato relish, pickles & chips	£9.50 *
Warm salad of asparagus & rosemary potatoes with a poached egg & parmesan	£9.50 *
Salmon & haddock fish cakes with vine tomatoes, rocket salad & capers	£10.50 *
Gnocchi with wild mushrooms, parmesan and chives	£10.50 *
Char grilled Tuna Nicoise Salad	£12.50
Lemon and thyme marinated guinea fowl w/ broad beans, peas & bacon, herb butter & new potatoes	£12.50
Slow roasted rack of Lamb w/ dauphinoise potatoes & spring vegetables	£15.50

(\* incl. in 2-4-1 Ladies night offer)

#### Desserts

Pear cider & summer fruit jelly with vanilla ice cream	£5.00
Elderflower crème brûlée with almond biscuit	£5.50
Baked white chocolate cheesecake with raspberries	£5.50
Madagascan Bourbon Vanilla ice cream with brandy snap	£4.50
Selection of West Country cheese, chutneys & biscuits	£6.50

#### Sides

**All £2.50**

New Potatoes with herb butter
Triple cooked chips
Beer battered onion rings
Baby leaf salad
Buttered green beans
Greek Salad

**Tuesday's Ladies Night** 2-4-1 on main meals between 6pm – 8pm..... ladies only!

**Thursday's Steak Night** 2 steaks, chips, salad + bottle of red wine £25.00 from 6pm – 10pm

To Book **Call** 0117 9892522 or **email** [theroyaloakbristol@gmail.com](mailto:theroyaloakbristol@gmail.com)

*Changes may occur without notice due to availability of produce. All dishes may contain traces of nuts*

*We endeavour to source all our produce locally, using free range and seasonal ingredients*