

THE Royal Oak

A la Carte Tasting Menu

Amuse Bouche

Starters

Pan seared scallops, crispy leeks & pork belly cubes with apple puree

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*Slow braised duck terrine with a balsamic & arugula glaze with sea salt crostinis*

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Herbed goat cheese mousse with tuile cracker & mesclun greens

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*Ripe avocado, king prawn & white crabmeat salad scented with fresh ginger & lemon*

#### *Mains*

*Apricot-stuffed crispy belly pork with sautéed bacon  
& savoy cabbage, sauté new potato, apple infused jus*

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*Oven baked Scottish salmon fillet served with a cucumber cream sauce,
fine green beans, sweet potato fondant, prosecco & cream reduction*

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*Linguine pasta with confit cherry tomato & goat's cheese with fresh parmesan & basil crisps*

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*Pan seared lamb rump, red wine poached apples & pears with a port
& redcurrant jus, pressed dauphinoise potato & roasted root vegetables*

Desserts

Rich chocolate fondant with salted caramel ice cream, fresh berries & duo chocolate shapes

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*Lemon & vanilla infused torte, mixed berry compote & marble chocolate pencils*

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Stem ginger & treacle tart, clotted cream, garnished with an apple crisp

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*Blackberry panna cotta with fresh berries & vanilla sable*

**Three courses £32.00 per person**

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Two courses £27.00 per person

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**Add a cheese course for an additional £7.50 per person**

*Please note that our dishes may contain one or more of the following allergens:  
Cereals, peanuts, nuts, fish, shellfish, sesame seeds, eggs, milk or others not listed.  
If you suffer with an allergy please speak to a member of staff before ordering.*