



DINNER MENU

TO START

Soup of the Day (GF Available)
With a warm crispy bread roll - **£6.50**

**The Royal Oak Freshwater
Crayfish Tail Cocktail (GF)**
With a Bloody Mary Marie Rose sauce - **£9.00**

**Homemade Black Pudding Bon Bons,
Rolled in Toasted Breadcrumbs**
With a blue cheese dressing - **£9.00**

**Soft Mature Brie, Deep Fried in
Toasted Breadcrumbs**
With a spicy tomato & fennel
chutney - **£9.00**

**Honey Roasted Hock Terrine
(GF Available)**
With piccalilli and toasted
sourdough bread - **£9.00**

MAIN COURSES

Pan Fried Breast of Chicken (GF)
In a BBQ sauce with potato wedges
& coleslaw - **£17.00**

Prime Steak & Theakston's Ale Pie
Topped with a puff pastry lid with
chunky chips - **£17.00**

Royal Oak Beef Burger
Served with sticky red onion marmalade,
smoked cheddar cheese & fries - **£17.00**

Pan Fried Local Lamb Cutlets (GF)
With a colcannon & a mint scented
gravy - **£18.50**

**Pan Fried Supreme of Fresh
Scottish Salmon (GF)**
With a tomato & herb sauce & seasonal
vegetables - **£17.00**

**Fresh Fillet of Whitby Haddock Deep Fried
in a Light Crispy Batter**
With homemade tartare sauce & a
bowl of chips - **£17.00**

**Mushroom, Brie, Nut, Cranberry
& Spinach Wellington (v)**
With a creamy parsley & white wine
cream sauce & a quenelle of sweet
potato mash - **£14.00**

SIDES

Chips - **£3.50** | Vegetables - **£3.50** | Salad - **£3.50** | Mushy peas - **£2.00**

Onion rings - **£3.00** | Mashed potato - **£2.50** | Fries - **£3.50**

DESSERTS

Steamed Maple & Pear Buttered Almond Slice
With hot vanilla custard - **£7.00**

Smooth Strawberry Cheesecake
With clotted cream ice cream - **£7.00**

Smooth Dark Chocolate Truffle Torte
With salted caramel ice cream - **£7.00**

**Rolled Raspberry & Hazelnut
Meringue Roulade (GF)**
Topped with an iced raspberry
fruit sorbet - **£7.00**

Caramelised Lemon Tart
Topped with lemon meringue
ice cream - **£7.00**