



LUNCH MENU

Two Courses £20.00

Three Courses £24.00

TO START

Soup of the Day (GF Available)

With a warm crispy bread roll

Creamy Wensleydale Mushrooms

Topped with a cheddar & herb crumb

**The Royal Oak Freshwater Crayfish
Tail Cocktail (GF)**

With a Bloody Mary Marie Rose sauce

**Pan Fried Local Award Winning
Black Pudding**

With a pot of sticky red onion marmalade

MAIN COURSES

**Pan Fried Medallions of Local
Pork Tenderloin (GF)**

With a blue stilton & cream sauce
& seasonal vegetables

**Fresh Fillet of Whitby Haddock
Deep Fried in a Light Crispy Batter**

With homemade tartare sauce &
a bowl of chips

Homemade Mince Beef Lasagne

With chunky chips

**Pan Fried Supreme of Fresh
Scottish Salmon (GF)**

With a classic hollandaise sauce
& seasonal vegetables

Sweet Chilli Chicken Caesar Salad
with garlic croutons

Royal Oak Beef Burger

Served with sticky red onion marmalade,
smoked cheddar cheese & fries

Mix Bean & Spring Vegetable Casserole (GF)
With a quenelle of sweet potato mash (V)

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 Almond Slice
With hot vanilla custard

Caramelised Lemon Tart
With a chilled raspberry compote

Smooth Strawberry Cheesecake
With clotted cream ice cream

Brittle Brandy Snap Baskets
Filled with white chocolate & raspberry
ripple ice cream