

THE ROYAL OAK

LEIGHTERTON

We strive to use the best ingredients sourced from the surrounding area and support the smaller artisan businesses throughout our menu.

We are proud to use Leighterton's finest suppliers, to name a few, all of our beef for burgers and Sunday roast comes from Bennetts farm and their beautiful grass fed Angus beef. Plus, free-range eggs from Sherston and all of our game from the surrounding countryside.

From the whole team, we hope you enjoy your evening with us!

We take as much care as possible, but as we prepare all our food fresh, fish may contain bones and game may contain shot.

We aim to cater for all dietary requirements so if you have any questions or needs please do not hesitate to ask!

Any tables of 8 or more will be subject to a 10% service charge.



Nibbles

Freshly baked foccacia bread and balsamic olive oil 4.50

Mixed olives in house marinade 4.00

Crispy oyster mushrooms with garlic aioli 4.50

Charred padron peppers with lime salt 5.00

Starters

Squid ink crab tortellini served with fennel, samphire
and a saffron & chilli crab broth 9.75

Bocconcini and nduja^(v) served with rocket,
pangratatto and cherry tomatoes 8.25

Pulled ham hock and rarebit crostini with charred
apple salsa & baby watercress 8.75

Rare venison loin salad served with spring onion, broad beans,
wild garlic pesto and smoked blue cheese 8.75

Popcorn cauliflower served with sesame,
red cabbage slaw and tonkatsu sauce 8.25

Mains

Our mains are designed to be combined with sides
to create your own unique dish!

Barnsley chop of lamb served with a pea, broad bean
and wild garlic fricassee 18.25

Chicken thighs stuffed with a lime leaf & ginger mousse
served with teriyaki rice noodle broth 17.00

Fennel crusted pork tenderloin served with polenta
and oregano braised fennel 17.00

Homemade double patty brisket burger, bacon jam,
blackberry BBQ sauce, American cheese, pickled red
onions & gem lettuce in a seeded bun served with fries
and spring slaw 19.50

Tandoori stone bass served with tikka sauce,
bhaji rosti and a fennel, red onion & cumin slaw 17.75

Chorizo and butter poached chalk stream trout served
with samphire, chorizo and clam foam 18.75

Spring salad tart, pea, shaved asparagus, feta & radish
served with a wild garlic pesto dressing 15.75

Fried gnocci served with crispy sage, smoked sun blushed
tomato ragu and roasted pine nuts 16.75

Hot smoked salmon salad, orange, pickled samphire
and roasted seeds with tonkatsu sauce 8.50/17.00

Crispy enoki mushroom burger with nduja mayo^(ve), beef
tomato, pickled red onions & gem lettuce in a seeded bun
served with fries and spring slaw 17.25

Sides

Home smoked salmon potato salad,
horseradish and chives 5.25

Potato croquette, wild garlic and
gran padano 5.50

Garden salad with garlic roasted
pumpkin seeds 4.00

Pak choi and chilli smashed
cucumber 4.75

Crispy seaweed 4.00

Aloo gobi with straw potatoes 5.00

Thin cut fries or
chunky chips 4.50

Tenderstem brocolli and asparagus
in a lemon and chive butter 5.25

Peanut and chilli slaw 4.75

Digestifs

Irish Coffee 10.75

Espresso, Irish whiskey, demerara sugar syrup, cream to finish

Espresso Martini 10.75

Vodka, Kahlua, Espresso, simple syrup

Cotswolds Distillery Cream Liqueur

50ml glass 6.50

Graham's 10 Year Tawny Port

50ml glass 5.30

Muscat De Frontignan, Chateau de la Peyrade

100ml glass 5.25

Maury Domaine Poudereux, vin doux Natural 2019

100ml glass 8.75

Desserts

Grapefruit curd tart served with grapefruit pearls, poppy seeds
and white chocolate sorbet 8.25

Dark chocolate pave served with brandy cherries
and sour cherry sorbet 8.75

Banana cheesecake served with caramelised bananas,
salted caramel and banana sorbet 8.75

Fried rhubarb & custard pie with candied rhubarb sorbet 8.50

Cheeseboard with three local cheeses, homemade chutney,
pickles and homemade crackers 11.50
add a glass of port + 5.30

Small Desserts

Mini madeleines with a milk chocolate dipping sauce 5.00

Affogato 6.50

Locally roasted coffee with our home made vanilla ice cream
add a shot of hazelnut liqueur or Cotswolds Distillery cream liqueur + 3.75

Homemade Ice Cream

All of our ice cream is made in house by our wonderful kitchen team

1 Scoop 3.50

2 Scoops 5.00

3 Scoops 6.00

Why not add some toppings?

Chocolate sauce 0.50

Crushed hazelnuts and almonds 0.50

Ice Cream

Vanilla

Strawberry

Lime leaf

Biscoff

Stem ginger

Sorbets

Cherry

Banana

White chocolate

Peach

Teas & Coffees

Americano 3.40

Espresso 3.40

Cappuccino 4.00

Latte 4.00

Flat white 4.00

English breakfast tea 3.40

Peppermint tea 3.40

Green tea 3.40

Chamomile 3.40

Decaff coffee and oat milk available upon request!