

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 beef for our burgers and Sunday roast comes from Bennetts farm and their beautiful grass fed Angus. Plus, free-range eggs from Sherston and all of our game from the surrounding countryside.

From the whole team, we hope you enjoy your day 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

Mixed olives in house
marinade 4.00

Freshly baked foccacia
bread 4.50

Crispy oyster mushrooms with
garlic aioli 4.50

Charred padron peppers with
lime salt 5.00

Starters

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

Ham hock and rarebit crostini
with charred apple salsa &
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

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

Mains

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

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

Honey and mustard home roast ham served with
fried sherston eggs, fat cut chips and peas 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 dressing 17.75

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

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	Tenderstem broccoli and asparagus in a lemon and chive butter 5.25
Potato croquette, wild garlic and gran padano 5.50	Aloo gobi with straw potatoes 5.00
Garden salad with garlic roasted pumpkin seeds 4.00	Thin cut fries or chunky chips 4.50
Pak choi and chilli smashed cucumber 4.75	Peanut and chilli slaw 5.00
	Crispy seaweed 4.00

Sourdough Open Sandwiches & Soup

All Sandwiches served with garden salad
add fries for 3.25

B.L.T 11.50 <i>Garlic mayo, gem lettuce, beef tomato & bacon</i>	BBQ braised venison with smoked stilton, rocket & pickled red onions 12.75
Rarebit, homemade chutney, pickled red onions & rocket 10.75 <i>add homecooked ham</i> 2.00	Crispy oyster mushrooms with wild garlic pesto, roquito chilli peppers, cream cheese (ve) & rocket 11.75
Hot smoked salmon with labneh, rocket, cucumber & capers 13.75	

Homemade soup with a choice of half an open sandwich 12.50

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

125ml glass 5.75

Maury Domaine Poudereux, vin doux Natural 2019

50cl bottle 34.95

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 8.50

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 Leighterton Dairy vanilla ice cream add hazelnut liqueur + 3.75

Homemade Ice cream

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

1 Scoop 3.50

2 Scoops 5.00

3 Scoops 6.00

Ice Cream

Vanilla

Strawberry

Lime leaf

Biscoff

Stem ginger

Sorbets

Cherry

Banana

White

Chocolate

Peach

Why not add some toppings?

Chocolate sauce 0.50

Crushed hazelnuts and almonds 0.50

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!