

# 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.

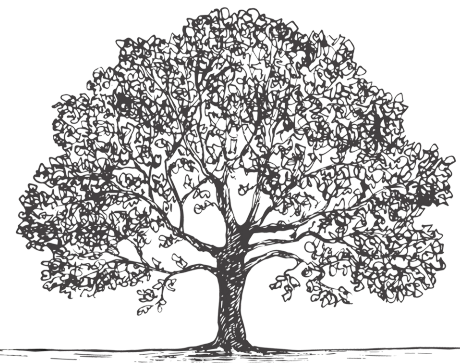
We are proud to use Leighterton's finest suppliers, to name a few, all of our burgers and Sunday roast beef comes from Bennetts farm and their beautiful grass fed Angus beef. Leighterton dairy supplies us with their freshly pasteurised whole milk, used in our coffees through to our home made ice creams. 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.



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## Nibbles

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Freshly baked foccacia bread 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

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## Starters

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

Bocconcini and nduja<sup>(v)</sup> 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

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# Mains

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## Sunday Roasts

All of our roasts come with full trimmings including;  
roast potatoes, cauliflower cheese, carrot mash,  
garden greens, red cabbage, and a Yorkshire pudding

Roast topside of local beef 19.50 / kids 10.50

12 hour slow roast local belly of pork 19.50 / kids 10.50

Chicken supreme 19.50 / kids 10.50

Mixed roast of pork belly and topside of beef 21.50

Rosemary roasted aubergine with vegetarian gravy (v) 18.25 / kids 10.50

## Alternative Mains

Butter poached chalk stream trout served with samphire, clam foam,  
garden greens and crushed potatoes 23.50

Spring salad tart, pea, shaved asparagus, feta & radish served with a wild garlic  
pesto dressing, brasied red cabbage and roast potatoes 19.25

## Sides

Garden salad with garlic roasted pumpkin seeds 4.00

Peanut and chilli slaw 5.00

Thin cut fries or chunky chips 4.50

Assortment of Sunday veg 5.75

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## Digestifs

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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 5.30

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

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## Desserts

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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

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## Small Desserts

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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

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## Homemade Ice Cream

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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

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## Teas & Coffees

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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!*