

Lunchtime @ The Royal Oak, Gillamoor

Two Course For £12.50 Lunchtime Special

Starter & Main OR Main & Dessert

A Basket of Warm Bread Rolls £1.50 *Small* £3.00 *Large*

Cream of Leek & Potato Soup, With a Warm Bread Roll
Chilled Sweet Galia Melon, Topped with an Iced Fruit Sorbet
Smooth Chicken Liver & Brandy Pate, With an Apricot & Ginger Chutney and Warm Toasted Ciabatta
Hot & Spicy King Prawn & Red Chilli Filo Pastry Rolls, With a Sweet Chilli Dipping Sauce

Pan Fried Local Pheasant Breasts, In a Leek & Smoked Bacon White Wine Cream Sauce (With Vegetables)
Pan Fried Medallions of Pork Tenderloin, In a Blue Stilton & White Wine Cream Sauce (With Vegetables)
Traditional Steak & Ale Pie, Topped with a Puff Pastry Lid (With Vegetables)
Deep Fried Breaded Whitby Wholetail Scampi, With a Pot of Homemade Tartare Sauce and Chips

Steamed Strawberry Jam Roly Poly, With Hot Vanilla Custard
Brandy Snap Basket, Filled with Fresh Strawberries and Topped with Whipped Vanilla Cream
Boozy Mixed Fruit & Sherry Teacup Trifle, Topped with Whipped Chantilly Cream

Side Order of Chips £2.50 *Side Order of Seasonal Salad* £2.50 *Side Order of Vegetables* £2.50



Light Lunch (Starter)

Soft Mature Brie, Deep Fried in a light crispy Batter, With a Pot of Redcurrant Jelly £7.25
A Platter of Loch Fyne Beetroot Cured Smoked Salmon Gravdax, With a Classic Chilled Herb Hollandaise £7.95
The Royal Oak Freshwater Crayfish Cocktail, Topped with Marie Rose Sauce £7.25
Pan Fried Local Black Pudding, With a Pot of Sticky Red Onion Marmalade £7.25
Goujons of Red Seabream Fillet, With a Pot of Lemon & Dill Mayonnaise £7.25

Oven Roasted Breast of Chicken, With a Mushroom & White Wine Cream Sauce £12.95
Pan Fried Scottish Salmon Supreme, With a Tomato & Garlic White Wine Sauce £12.95
Pan Fried Medallions of Monkfish Tail, In a Creamy Parsley & White Wine Sauce £12.95
Lightly Grilled Fillets of Seabass, With a Lobster & Prawn Cream Sauce £12.95
Fresh Fillet of Haddock, Deep Fried in a light crispy Batter, With Homemade Tartare Sauce and Chips £12.95
Creamy Vegetable Lasagne, Topped with Melted Cheddar Cheese £11.95
Warm Broccoli & Blue Stilton Quiche, With a Fresh Seasonal Salad £11.95
Mushroom & Sweet Pepper Stroganoff, With Steamed Basmati Rice £11.95

(Vegetarian Options Available on the Two Course)

Desserts £6.25

Homemade Creamy Rice Pudding, Drizzled with a Chilled Raspberry Coulis
White Chocolate Truffle Torte, With Liquorice & Toffee Ice Cream
Chocolate Baileys Cheesecake, With Vanilla Pod Ice Cream
Banoffee Pie, Topped with Sliced Banana and Whipped Vanilla Cream
A Trio of Ice Cream OR Iced Fruit Sorbet

Sandwiches; (Warm Baguette £1.00 Extra)

All Sandwiches served with a Fresh Salad and Crisps

Grated Mild Cheddar Cheese and Pickle £4.95
Honey Roasted Local Ham & English Mustard £5.25
Hot Pan Fried Tenderloin of Local Pork £5.50
Grilled Bacon & Brie £5.50
Tuna Mayonnaise £5.25
Greenland Prawn & Marie Rose Sauce £5.50
Sliced Beetroot Cured Scottish Smoked Salmon Gravdax £5.50

