

SPECIALS

We hope you enjoy dining with us today.

STARTERS

Deep Fried Chinese Style Duck Spring Rolls,
With a Pot of Sweet Chilli Dipping Sauce **£6.75**

Twice Baked Local Goats Cheese Souffle,
With a Sticky Red Onion Marmalade **£6.75**

Pan Fried soft Mature Brie, Wrapped in Parma Ham,
With a Chilled Cranberry Cumberland Sauce **£6.75**

Peppered Beef Pancake,
Topped with a Stilton & White Wine Sauce **£6.75**

Black Pudding & Red Onion Puff Pastry Wellington,
With a Pot of Bramley Apple Sauce **£6.75**

Steamed Fresh Yorkshire Asparagus,
With a Warm Poached Egg and Hollandaise Sauce **£6.75**

Pan Fried Fresh Whole Crevettes in Garlic Butter,
With a Bloody Mary Marie Rose Sauce **£6.75**

Pan Seared Buttered Loch Fyne King Scallops,
In a Pickering Watercress & White Wine Cream Sauce **£7.45 / £11.45 Main**

Pan Fried Spicy Crab, Red Chilli & Sweet Potato Cakes, With a Cucumber & Red Onion Salsa **£6.75 / £9.75**

MAIN COURSE

Pan Fried Medallions of Pork Tenderloin,
In a Leek & Bacon White Wine Cream Sauce **£12.95**

Thinly Sliced Confit of Local Belly Pork Square,
With a Cider & Sage Cream Sauce **£12.95**

Grilled 10oz Gammon Horseshoe Steak,
With a Tomato, Mushrooms, Chips and Fried Eggs **£12.95**

Slowly Braised Rosemary Infused Shank of Lamb,
With a Redcurrant & Port Sauce and a Quenelle of Rosemary Scented Mashed Potato **£14.95**

Pan Fried Local Lamb Cutlets,
With a Jug of Mint Scented Gravy **£11.95**

Slow Roasted Boneless Gressingham Duck,
With a Blackberry & Whisky Sauce **£14.95**

Braised Beef Brisket Joint in a Bourguignon Sauce,
With Herb Suet Dumplings **£12.95**

Caramelised Local Fillet Steak,
Stuffed with a Tomato Chutney and Blue Stilton,
With a Mushroom & Red Wine Sauce **£21.95**

Oven Roasted Breast of Chicken,
Stuffed with Smoked Cheddar and Wrapped in Bacon,
With a Leek & White Wine Cream Sauce **£12.95**

Oven Roasted Guinea Fowl Supreme,
Stuffed with a Sage & Onion Stuffing,
With a Jug of Whisky & Sage Scented Sauce **£12.95**

Fresh Chunk of Cod, Topped with a Parmesan Crust,
With an Asparagus & White Wine Cream Sauce **£12.95**

Mixed Seafood, Samphire & Spinach Lasagne,
Topped with Melted Cheddar Cheese **£11.95**

Pan Fried Medallions of Fresh Monkfish,
In a Thai Green Style Curry Sauce,
With a Timbale of Steamed Basmati Rice **£14.95**

Smoked Salmon, Fresh Dill & Red Chilli Fishcake,
With a Tomato & White Wine Sauce **£11.95**

VEGETARIAN

Mushroom & sweet pepper stroganoff,
With steamed basmati rice **£10.95**

Egg fresh penne pasta, served with rustic tomato, roasted garlic & butter sauce **£9.95**

Deep fried button mushrooms in a lightly seasoned crispy tempura batter, with a pot of cajun scented mayonnaise & a fresh seasonal salad **£9.95**

Warm broccoli & stilton quiche, with a fresh seasonal salad & warm buttered baked potato **£10.95**

Mushroom & brie puff pastry wellington,
With a parsley & white wine cream sauce **£10.95**

Mediterranean vegetable & spinach lasagne,
Topped with melted cheddar cheese **£10.95**

Thai green style vegetable curry, with steamed basmati rice **£10.95**

Warm brie, tomato marmalade & asparagus quiche,
with a fresh seasonal salad & a warm buttered baked potato **£10.95**

Please note - main courses are served with new potatoes & vegetables.
If chips are required there will be a **£1.50** Supplement charge

DESSERTS £5.95

Steamed Hot Chocolate Fudge Brownie,
With Chocolate Sauce and Vanilla Pod Ice Cream

Caramelised Spiced Mandarin Crème Brulee,
With Double Ginger Ice Cream

Steamed Strawberry Jam Roly Poly,
With Hot Vanilla Custard

Iced Banana & Toffee Cream Parfait,
Drizzled with Fresh Mango Coulis

Warm Mixed Fruit Crumble,
With Hot Vanilla Custard

Meringue Nest, Filled with Lemon Curd Whipped Cream, Topped with an Iced Orange Sorbet

Boozy Raspberry and Sherry Tea Cup Trifle,
Topped with Whipped Vanilla Cream

Chilled Raspberry & White Chocolate Cheesecake,
With an Iced Sour Cherry & Amaretto Sorbet

Caramelised Lemon Tart,
With Lemon Meringue Ice Cream

Warm Walnut Tart,
With Caramel Sauce and Vanilla Pod Ice Cream

The Royal Oak Café Gourmand,
(Coffee + Three Miniature Desserts) **£7.00**

TWO COURSES FOR £15.00

Homemade Soup of the Day,
With a Warm Crispy Bread Roll

Braised Pork Spare Ribs in a Barbecue Sauce,
With a Timbale of Steamed Basmati Rice

Smooth Chicken Liver & Brandy Pate,
With Homemade Fruit Chutney,
Fresh Salad and Warm Toasted Wholemeal Bread

Creamy Wensleydale Cheese Mushrooms,
Set on Warm Toasted Ciabatta,

Pan Fried Award Winning Local Black Pudding,
With Caramelised Onions and Bramley Apple Sauce

Chilled Sweet Galia Melon,
With an Iced Fruit Sorbet

Oven Baked Tomato & Garlic Bread,
Topped with Melted Cheddar Cheese

Blue Stilton & Cream Cheese Mousse,
Rolled in Toasted Sesame Seeds,
With a Seasonal Salad and a Chilled Balsamic Syrup

The Royal Oak Freshwater Crayfish Cocktail,
Topped with a Bloody Mary Marie Rose Sauce

Deep Fried King Prawn & Red Chilli Filo Pastry Rolls,
With a Pot of Sweet Chilli Dipping Sauce

Spinach, Smoked Salmon & Cream Cheese Roulade,
With Dressed Salad Leaves and a Tomato Marmalade

Creamy Haddock & Leek Pie,
Topped with Cheddar Cheese Mash

Pan Fried Fresh Supreme of Scottish Salmon,
With a Lobster & Prawn Cream Sauce

Creamy Scottish Salmon, Leek & Sweetcorn Pie,
Topped with a Puff Pastry Lid

Fillet of Haddock, Deep Fried in a Light Crispy Batter,
With a Pot of Tartare Sauce and Chips

Oven Roasted Breast of Chicken,
In a Mushroom and White Wine Cream Sauce

Minced Beef Lasagne, (Chips OR Salad)
Topped with Melted Cheddar Cheese

A Hearty Steak & Blue Stilton Pie,
Topped with Short Crust Pastry

Mild & Fruity Beef Curry,
With Steamed Basmati Rice

The Royal Oak Belly Busting Burger,
Topped with Yorkshire Blue and Crispy Smoked Bacon

Chilli Con Carne,
With Steamed Basmati Rice

Mediterranean Lamb Moussaka,
With a Pot of Potato Salad

Creamy Rabbit, Smoked Bacon & Cabbage Pie,
Topped with a Puff Pastry Lid

**Any Dessert Off The Dessert Menu Available
(Excluding Café Gourmand)**



THE ROYAL OAK
GILLAMOOD

