

This Evening @ The Royal Oak

A Bowl of Creamy Leek & Potato Soup,

With a Warm Bread Roll and Butter £6.00

Deep Fried Breaded Soft Mature Brie,

With a Pot of Redcurrant & Port Jelly £7.25

The Royal Oak Freshwater Crayfish Cocktail,

Topped with a Bloody Mary Marie Rose Sauce £7.25

Smooth Chicken Liver & Brandy Pate,

With Fresh Yorkshire Farmhouse Chutney and Warm Toasted Wholemeal Bread £7.25

Pan Fried Local Award Winning Black Pudding,

With a Pot of Sticky Red Onion Marmalade £7.25

Slow Roasted Shank of Local Lamb,

With a Quenelle of Creamy Mashed Potato,

And a Redcurrant & Mint Scented Gravy £15.95

Fresh Large Fillet of Whitby Haddock, Deep Fried in a light crispy Beer Batter,

With Homemade Tartare Sauce and Homemade Chunky Chips £12.95

A Hearty Homemade Steak & Blacksheep Ale Pie, Topped With Puff Pastry

With Homemade Chunky Chips & Mushy Peas £12.95

Warm Broccoli & Blue Stilton Quiche,

With a Fresh Seasonal Salad, Buttered Baked Potato and Homemade Coleslaw £11.95

Creamy Vegetable Lasagne, Topped with Melted Cheddar Cheese,

With Homemade Chunky Chips OR Fresh Seasonal Salad £11.95

Sample Menu

Served Mon-Thu

7pm-8pm

Fri & Sat

5pm - 8pm



THE ROYAL OAK
GILLAMOORE

Specials

Pan Fried Fresh Fillets of Seabass,

With a Lobster & Prawn Champagne Cream Sauce £14.95

Pan Fried Medallions of Pork Tenderloin,

With a Creamy Blue Stilton & White Wine Sauce £13.95

Double Beef & Horseradish Burger

With Red Onion Marmalade & Melted Blue Stilton £12.95

Pan Fried Fillet Of Scottish Salmon,

With a Classic Hollandaise Sauce £12.95

Desserts £6.25

Warm Baby Pear & Almond Tart,

With Vanilla Pod Ice Cream

Smooth Tangy Lemon Tart,

With Lemon Meringue Ice Cream

Chilled Salted Caramel Chocolate Torte,

With Liquorice & Toffee Ice Cream

Caramelised Chilled Coconut Crème Brulee,

With Espresso Coffee Ice Cream

Rolled Raspberry & Hazelnut Meringue Roulade,

With an Iced Raspberry Fruit Sorbet

