



ROYAL OAK INN, WITHYPOOL



STARTERS

Chef's Soup of The Day £4.50

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Grilled Goats Cheese sat on a Puff Pastry Tart with Peppers and Red Onion Marmalade and Dressed Rocket with Balsamic Vinegar £6.50

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Smoked Salmon and Trout Roulade with Rocket Salad and a Dill Dressing served with Brown Bread and Butter £6.25

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Home Smoked Chicken Breast Salad with Sun Blushed Tomato and Olives, Dressed with Garlic Mayonnaise £5.75

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Chicken Liver Pate with Red Onion Marmalade, Hot Toast and Garnished with Salad £5.75

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Confit Potted Duck sat on a Rocket Salad with Hoy-Sin Sauce £5.95

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Red Wine Poached Pear Salad with Exmoor Blue Cheese and Crispy Parma Ham £5.50

MAIN COURSES

8 oz Rump Steak - West Country Beef cooked as required and served with Grilled Tomatoes, Sautéed Mushrooms, Chips and Garnish £14.95

Grilled Gammon Steak with Fresh Pineapple, Free Range Egg, Chips and Dressed Mixed Leaves £9.95

Home Made Steak and Exmoor Ale Pie Topped with Potato and Herb Pastry, Seasonal Vegetables and New Potatoes £11.95

Roast Fillet of Pork sat on Creamy Braised Cabbage and Bacon, Thyme Roast Potatoes and a Rich Cider Jus with Seasonal Vegetables £13.50

Slow Braised English Lamb Shank, Mash Potato, Rich Rosemary Jus and Seasonal Vegetables £14.95

Sauté Breast of Chicken on Sunblushed Tomato Risotto, Drizzled with Basil Pesto £12.95

Pan Seared Red Mullet Fillets sat on Wilted Baby Spinach, Saffron Sauce, New Potatoes and Vegetables £10.50

Breast of Gressingham Duckling, served Pink with Classic Orange Sauce, Dauphinoise Potato and a Selection of Vegetables £13.95

Pan Seared Fillet of Salmon sat on Wilted Spinach with a Saffron Cream Sauce, New Potatoes and Salad £12.95

Roast Spatchcock Partridge with Dauphinoise Potatoes, Wild Mushroom and Port Wine Sauce and Seasonal Vegetables £13.95

Mushroom and Tomato Pappardelle finished with Pesto and Parmesan and served with a Dressed Side Salad £10.95