



THE ROYAL OAK

LUNCH MENU

While you wait

Ciabatta bread, British rapeseed oil and balsamic	£3.00
Mixed marinated olives (GFO)	£3.50

Sharers, Nibbles & beer partners

Baked Camembert wheel, ciabatta bread, chutney, apple	£13.00
Sharing plate of cured meats with prosciutto crudo, salami Milano and coppa mixed herby olives, cocktail gherkins and ciabatta, (GFO)	Individual £7.25 Sharing £14.50
Smoked fish platter of halibut, mackerel, salmon and trout, green leaves, lemon mayonnaise, ciabatta	£15.95
Shell on prawns, classic marie-rose (GFO)	Half Pint £4.75 Pint £ 7.75
Crispy whitebait, tartar sauce	£4.75
Warm Scotch egg, dijonnaise	£5.25

Starters

Goats cheese salad, beetroot, honey mustard dressing (GFO)	Starter £6.00 Main £11.00
Halloumi fries, chutney	£6.50
Cauliflower, coconut and turmeric soup, ciabatta bread	£5.25
Smoked mackerel, trout and saffron potato terrine, ciabatta toast, dill mayonnaise (GFO)	£6.00
Ham hock and chicken terrine, ciabatta toast, tarragon mayonnaise (GFO)	£6.00

Pub Classics

Beer battered haddock, garden peas, tartar sauce, chips	£11.50
Beef burger, bacon and cheese, onion rings, gherkin and chips	£10.95
Chicken and bacon Caesar salad, crispy anchovies and croutons (GFO)	£10.95
Sausage, mash, gravy, caramelized onion marmalade	£11.00

Mains

Butternut squash, rosemary and pumpkin pasta with almond pangratto	£11.00
Pan fried sea bass fillet, beetroot and lentil cous-cous, yoghurt sauce, crunchy seeds (GFO)	£15.50
Pork belly, crispy pig cheek, apple sauce, crackling, cabbage and new potatoes	£14.50
5 hour slow braised lamb shanks, tomato, rosemary and mint gravy, mash, buttered carrots (GFO)	£16.50
21 day aged 8oz Sirloin, onion rings, grilled tomato, herb and garlic butter, chips (GFO)	£19.50
Add peppercorn sauce	£1.50

Sandwiches *Served on multi seed grain or farmhouse white with salad garnish*

Toasted cheddar, pesto and tomato	£6.00
Sausage and caramelized onion	£6.50
Bacon, avocado and rocket	£7.00
Haddock goujons, tartar sauce	£6.50
Add a small chips £1.50 Add standard chips £2.50	

Sides

Bucket of chips	£2.50	Carrots	£2.00
New Potato	£2.00	Cabbage	£2.00
Mashed potato	£2.00	Green beans	£2.00

Food Allergens and Intolerances

GFO – These dishes can be altered to become gluten free. Please inform your server
Please speak to our staff about the ingredients in your meal, when making your order. Thank you



LUNCH DESSERT MENU

Desserts *(we may be able to provide alternative gluten free options if you speak to your server)*

Warm chocolate tart, poached pear, caramelized biscoff ice-cream	£6.50
Vanilla pannacotta, poached rhubarb, shortbread	£6.50
Warm carrot cake, orange and honey drizzle, vanilla ice-cream	£6.50
White chocolate and stem ginger cheesecake, ginger marshmallows, white chocolate snow	£6.00
New Forest ice creams, choice of three: vanilla, strawberry, chocolate, stem ginger, caramelized biscoff, or; blush orange, and raspberry sorbet (GFO)	£5.25
Cheese plate, choice of three cheeses, biscuits, apple & beer chutney, pickled celery and fruit	£8.00
- Brie maubert,	
- Stilton	
- Cornish Yarg	
- Smoked applewood cheddar	

Something to finish....

Chateau Les Mingetes Sauternes	£7.50 100ml
Taylors fine tawny port	£3.20 50ml
Fonseca LBV Port	£3.50 50ml

Something with your coffee.....

Petit Four – Mini warm chocolate tart	£1.00 each
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Teapots and cafetieres

Pure ground Italian style coffee	£2.50
Decaffeinated high roast cafetiere	£2.50
Char tea selections from Winchester Winchester breakfast, chamomile, Winchester fruit basket, Moroccan mint	£2.00
Twining tea selections Chamomile spiced apple, earl grey, green tea, and peppermint	£2.00

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THE ROYAL OAK

DINNER MENU

While you wait

Ciabatta bread, British rapeseed oil and balsamic	£3.00
Mixed marinated olives (GFO)	£3.50

Sharers, Nibbles & beer partners

Baked Camembert wheel, ciabatta bread, chutney, apple	£13.00
Sharing plate of cured meats with prosciutto crudo, salami Milano and coppa mixed herby olives, cocktail gherkins and ciabatta, (GFO)	Individual £7.25 Sharing £14.50
Smoked fish platter of halibut, mackerel, salmon and trout, green leaves, lemon mayonnaise, ciabatta	£15.95
Shell on prawns, classic marie-rose (GFO)	Half Pint £4.75 Pint £ 7.75
Crispy whitebait, tartar sauce	£4.75
Warm Scotch egg, dijonnaise	£5.25
Salt and pepper calamari, sweet chilli sauce	£5.00

Starters

Goats cheese salad, beetroot, honey mustard dressing (GFO)	Starter £6.00 Main £11.00
Halloumi fries, chutney	£6.50
Cauliflower, coconut and turmeric soup, ciabatta bread	£5.25
Smoked mackerel, trout and saffron potato terrine, ciabatta toast, dill mayonnaise (GFO)	£6.00
Ham hock and chicken terrine, ciabatta toast, tarragon mayonnaise (GFO)	£6.00

Pub Classics

Beer battered haddock, garden peas, tartar sauce, chips	£11.50
Beef burger, bacon and cheese, onion rings, gherkin and chips	£10.95
Chicken and bacon Caesar salad, crispy anchovies and croutons (GFO)	£10.95
Sausage, mash, gravy, caramelized onion marmalade	£11.00

Mains

British rosary goats cheese ravioli with lemon and tarragon butter; beetroot, rocket and parmesan salad	£11.00
Pan fried sea bass fillet, beetroot and lentil cous-cous, yoghurt sauce, crunchy seeds (GFO)	£15.50
Pork belly, crispy pig cheek, apple sauce, crackling, cabbage and new potatoes	£14.50
Pan fried duck breast, tamarind and sesame sauce, pilau rice, spring cabbage	£14.50
21 day aged 8oz Sirloin, onion rings, grilled tomato, herb and garlic butter, chips (GFO)	£19.95
Add peppercorn sauce (GFO)	£1.50

Sides

Bucket of chips	£2.50	Carrots	£2.00
New Potato	£2.00	Cabbage	£2.00
Mashed potato	£2.00	Green beans	£2.00

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DINNER DESSERT MENU

Desserts *(we may be able to provide alternative gluten free options if you speak to your server)*

Warm plum bakewell, plum sauce, cream	£6.50
Rocky road cheesecake	£6.50
Lemon meringue eton mess	£6.50
Chocolate brownie, white chocolate and brownie ice-cream, toffee popcorn	£6.50
New Forest ice creams, choice of three vanilla, strawberry, chocolate, stem ginger, caramelized biscoff, white chocolate and brownie or; blush orange, and raspberry sorbet (GFO)	£5.25
Cheese plate, choice of three cheeses, biscuits, apple & beer chutney, pickled celery and fruit	£8.00
- Brie maubert,	
- Stilton	
- Cornish Yarg	
- Smoked applewood cheddar	

Something to finish....

Chateau Les Mingetes Sauternes	£7.50 100ml
Taylors fine tawny port	£3.20 50ml
Fonseca LBV Port	£3.50 50ml

Something with your coffee.....

Petit Four – Mini warm chocolate tart	£1.00 each
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Teapots and cafetieres

Pure ground Italian style coffee	£2.50
Decaffeinated high roast cafetiere	£2.50
Char tea selections from Winchester	£2.00
Winchester breakfast, chamomile, Winchester fruit basket, Moroccan mint	
Twining tea selections	£2.00
Chamomile spiced apple, earl grey, green tea, and peppermint	

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SUNDAY LUNCH MENU

While you wait

Ciabatta bread, British rapeseed oil and balsamic	£3.00
Mixed marinated olives (GFO)	£3.50

Sharers, Nibbles & beer partners

Baked Camembert wheel, ciabatta bread, chutney, apple	£13.00
Sharing plate of cured meats with prosciutto crudo, salami Milano and coppa mixed herby olives, cocktail gherkins and ciabatta, (GFO)	Individual £7.25 Sharing £14.50
Smoked fish platter of halibut, mackerel, salmon and trout, green leaves, lemon mayonnaise, ciabatta	£15.95
Shell on prawns, classic marie-rose (GFO)	Half Pint £4.75 Pint £ 7.75
Crispy whitebait, tartar sauce	£4.75
Warm Scotch egg, dijonaise	£5.25

Starters

Goats cheese salad, beetroot, honey mustard dressing (GFO)	Starter £6.00 Main £11.00
Halloumi fries, chutney	£6.50
Wild garlic and ham hock soup, ciabatta bread (GFO)	£5.25
Mozzarella and blue cheese 'fondue', dipping bread and crudités (GFO)	£6.50
Crispy pig cheeks, apple sauce (GFO)	£6.50

Pub Classics

Beer battered haddock, garden peas, tartar sauce, chips	£11.50
Sausage, mash, gravy, caramelized onion marmalade	£11.00
Chicken and bacon Caesar salad, crispy anchovies and croutons (GFO)	£10.95

Sunday Roasts

Roast Sirloin of beef and Yorkshire pudding (GFO)	£13.95
Roast loin pork; apple and sage stuffing, crackling (GFO)	£12.50
Sweet potato and lentil loaf, smoky tomato chutney	£11.00
Baked cod fillet, tomato sauce (can be served with new potatoes on request)	£15.50
5 hour slow roast lamb shank with rosemary, tomato and mint gravy (GFO)	£16.50

All roast dinners are served with roast potatoes and seasonal vegetables
Childrens sized portions are available in beef, pork, turkey and vegetarian options

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Desserts *(we may be able to provide alternative gluten free options if you speak to your server)*

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Vanilla pannacotta, poached rhubarb, shortbread	£6.50
Warm carrot cake, orange and honey drizzle, vanilla ice-cream	£6.50
White chocolate and stem ginger cheesecake, ginger marshmallows, white chocolate snow	£6.00
New Forest ice creams, choice of three: vanilla, strawberry, chocolate, stem ginger, caramelized biscoff, or; blush orange, and raspberry sorbet (GFO)	£5.25
Cheese plate, choice of three cheeses, biscuits, apple & beer chutney, pickled celery and fruit	£8.00
- Brie maubert,	
- Stilton	
- Cornish Yarg	
- Smoked applewood cheddar	

Something to finish....

Chateau Les Mingetes Sauternes	£7.50 100ml
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Something with your coffee.....

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