

Dinner Menu



Nibble while you decide

Choice of Nuts; Salted | Dry Roasted | Honey Roasted | Fruit & Nut £2

Cashews £3 Butcher's Porkies £3 Smoky Chilli & Garlic Nuts £3

Mediterranean Marinated Olives £4

Freshly Baked Breads  with Smoked Butter, Oil, Balsamic Reduction & Olive Tapenade. £5

To Start

Soup of the Day  served with Freshly Baked Bread. £5.50

Crab & Crayfish Lasagne served with Garlic Bread. £7

Cullen Skink traditional Scottish Smoked Haddock, Leek & Potato Soup. £6.50

Beetroot & Blue Cheese Risotto. £7 /£14 (Vegan option available)

Mini Baked Camembert (150g) studded with Garlic & Rosemary, with Crusty Bread, Chutney, Cornichons Celery, Apple, Olive Oil & Balsamic Dressing. £8.50

Oak Forest Platter Smoked Chicken, Hart Grove Coppa, Dorset Salami, Chorizo, Smoked Salmon, Sun Blush Tomatoes, Bocconcini Mozzarella, Chutney, Olives & Garlic Ciabatta. £14.50 for 2 sharing

Pub Classics

The Royal Oak Pie with a choice of Triple Cooked Chips, Mashed or New Potatoes served with Seasonal Vegetables & Gravy. £15

Fish & Chips Ringwood Beer Battered Cod Fillet with Triple Cooked Chips, Mushy or Garden Peas & Tartare Sauce. £14

Royal Oak Steak Burger (6oz) In a Rustic Bun, Seasonal Leaves, Tomato, Mayo, Onion Chutney, topped with Bacon & Cheese with Triple Cooked Chips. £14

Trio of Cobby Wood Bangers with Creamed Potatoes, Savoy Cabbage and an Onion Gravy. £13.50

Crayfish & Smoked Salmon Salad with New Potatoes & Marie Rose Dip. £16

Posh Nosh

Dry aged 6oz Fillet Steak (30days) with Triple Cooked Chips, Onion Rings,
Tomatoes & Mushroom. £22

Add Peppercorn or Mushroom & Garlic sauce. £3.50

Fillet of Hake & Crayfish with New Potatoes, Seasonal Vegetables & Garlic Butter. £16

Roast Rump of Lamb served on Dauphinoise Potatoes, Wild Mushrooms & a Port Jus. £18

Open Lasagne of Butternut Squash & Sweet Potato served with Ricotta and Spinach
with Caraway Seeds & Sage. £14.50

Extras

Triple Cooked Chips £3.50 Garlic Ciabatta £3 Beer Battered Onion Rings £3.50

Seasonal Vegetables £3.50

