

Nibble while you decide

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

Salted Cashews £3 Butcher's Porkies £3 Smoky Chilli & Garlic Nuts £3 Mediterranean Marinated Olives £4

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

To Start

Chef's Soup of the Day (V) 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

Mini Baked Camembert (150g) (V) 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

Crab & Crayfish Lasagne served with a Seasonal Salad £14.50

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

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

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 Boulangere Potatoes, Wild Mushrooms, Jerusalem Artichoke Purée & a Port Jus £18

Extras

Triple Cooked Chips £3.50 Garlic Ciabatta £3.00 Beer Battered Onion Rings £3.50 Seasonal Vegetables £3.50