



THE ROYAL OAK LEIGHTERTON

Welcome to Christmas at The Royal Oak, we offer seasonal food with exceptional local produce
Please inform us when you order of any allergies and we will tweak the menu to your requirements

*Please note that in line with current national law, alcoholic drinks must be ordered with food
Last food orders are 9pm Tues - Sat. Last drinks orders are 10pm and we close by 11pm*

~

Nibbles

Pork Crackling / Olives / Chips with Bloody Mary Sauce	£3.00
Three Giant Pigs in Blankets with Cranberry and Bread Sauces	£5.00

Starters

Pork Pate with Apple and Crusty Bread	£7.00
Parsley and Mint Crab Cakes with Sloe Gin Mayo and Beetroot Bacon	£7.50
Scallops with Wild Boar and Fennel with Chestnut and Cauliflower Purée	£9.00
Wild Mushroom Filo Tart with Thyme and Garlic Cream	£6.50
Seasonal Soup of the Week served with crusty bread	£5.50
Root Vegetable Tempura with Lemon and Soya Dipping Sauce	£6.00
Oak Smoked Rainbow Trout with a Lemon & Black Pepper Mousse, Giant Blinis	£7.00

Christmas Specials

Veggie Roast with Roast Potato, Honey Glazed Parsnip, Baby Carrots tossed with Fennel Seeds, Savoy Cabbage	£13.50
Roast Turkey with Roast Potato, Honey Glazed Parsnip, Baby Carrots tossed with Fennel Seeds, Savoy Cabbage & Gravy	£17.50
Venison Haunch with Braised Red Cabbage, Triple Cooked Chips and Baby Carrots tossed with Fennel Seeds, with a Red Wine and Port Jus	£18.95

Mains

Honey Roast Gammon with Poached Eggs, Hollandaise and Homemade Triple Cooked Chips	£12.50
Homemade Bratwurst Sausages served with Colcannon Mash and Onion Gravy	£13.50
Jackfruit Bourguignon with Colcannon Mash	£13.50
Pie of the Week with Mash and Seasonal Veg	£13.50
Beer Battered Cod with Homemade Triple Cooked Chips, Mushy Peas and Tartare Sauce	£14.00

V – Vegan, V/g – Vegetarian, G/f – Gluten free. Whilst we take every precaution, we cannot guarantee against cross-contamination due to our busy kitchen space. Please check with a manager if you have any questions or allergies.

Thank you for visiting us. Please note service is excluded and tips are shared between all our staff daily

Tel: 01666 890 250 Facebook: RoyalOakLeighterton Instagram: theroyaloakleighterton



THE ROYAL OAK LEIGHTERTON

Welcome to Christmas at The Royal Oak, we offer seasonal food with exceptional local produce
Please inform us when you order of any allergies and we will tweak the menu to your requirements

*Please note that in line with current national law, alcoholic drinks must be ordered with food
Last food orders are 9pm Tues - Sat. Last drinks orders are 10pm and we close by 11pm*

~

Puddings

Jamaican Ginger Cake with Rum and Raisin Gold Pearls	£6.00
Pear Tarte Tatin with Vanilla and Cinnamon Ice Cream	£6.00
Christmas Pudding with Brandy Cream	£6.00

Substantial Cheeseboard

£11.95

A selection of five Cheeses, locally sourced from Artisan Cheesemakers and served with Biscuits and a Cranberry Chutney. Serves 1 – 2.

Brinkworth Blue Cheese

Similar to a stilton in that it is a hard blue. It is creamy, sweet and nutty. Some describe it as having a chestnut honey flavour. The texture is close and the aroma of new mown grass or hay can be appreciated, with a slight nutmeg undertone.

Wiltshire Loaf

Beautifully smooth with flavours of chamomile and daisies. It has a fresh honey flavour when young and pale and matures to a fruitier hay and yellow hue. This a complex cheese that manages to be creamy and crumbly, sweet and sharp simultaneously.

Organic Cotswold Brie

Cotswold Brie is a delicious white, soft moulded cheese, produced from our organic milk. It has a rich creamy, clean and fresh taste.

Cerney Ash Goats Cheese

This is hand-coated with an oakash seasalt mix and has a subtle flavour with a hint of lemony tang

Single Gloucester

Single Gloucester Cheese is a lighter and earlier maturing cheese than its big brother Double. Traditionally made using half skimmed milk it has a fresh, sometimes nutty taste, slightly more acidic than Double but very moreish.

V – Vegan, V/g – Vegetarian, G/f – Gluten free. Whilst we take every precaution, we cannot guarantee against cross-contamination due to our busy kitchen space. Please check with a manager if you have any questions or allergies.

Thank you for visiting us. Please note service is excluded and tips are shared between all our staff daily

Tel: 01666 890 250 Facebook: RoyalOakLeighterton Instagram: theroyaloakleighterton