



Comede Bibe et Epulare

The Royal Oak Leighterton

Lunchtime Light Bites

Royal Oak Meat Platter, pork pie, pastrami, mortadella, pickles, green tomato chutney, chunky bread & a few chips (*gfo*) £8.95 or to share £17.90

Catalan Fuet Sausage, Isle of Wight tomato & haricot bean cassoulet, fresh herbs, ciabatta (*gfo*) £10.50

Ploughman's, ham, cheddar, tomato, celery, apple, Branston, chunky bread (*vo*) £7.45 or to share £14.90

Smoked Chicken Caesar Salad, chargrilled chicken breast, anchovies, garlic croutons, baby gem lettuce, parmesan, Caesar dressing (*gfo*) £12.95

Cauliflower Soup, blue cheese beignet, chive oil, ciabatta roll (*v, gfo*) £9.75

Warm Spring Salad, peas, asparagus, Jersey Royals, samphire, tomatoes, crispy broad beans, gremolata, ciabatta (*vg, gfo*) £9.50

Sandwiches – all served on a ciabatta roll

NY Deli, pastrami, mortadella, Emmental, sauerkraut, gherkin, French's mustard, baby gem lettuce & a few chips £11.95

Fish Finger, battered haddock, tartare sauce, baby gem lettuce £9.95

Dietary guide: *v - vegetarian, vg - vegan, gf - gluten free*
gfo/vo - gf/v options available, n - nuts, se - sesame, sf - shellfish

*Gratuities are discretionary, and our policy is that they will be shared between our staff.
Our food is prepared and cooked in our busy kitchens, so there may be a risk that traces of allergens might be found in any dish.*

The Royal Oak, Leighterton, GL8 8UN, 01666 890 250

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British Cheese Board

Tunworth - made by Hampshire Cheeses. It is a Camembert style cheese, with a texture and a production method similar to an unpasteurised Camembert. The taste is unique - cleaner and smoother than its French inspiration. (C.P.V.)

Cotswolds Organic Blue – Made by Simon Weaver. Cotswold Blue is an organic soft white moulded cheese with a Roquefort blue vein running through the centre. It has a delicious creamy texture with a fresh clean taste that develops as the cheese ages into a rich aromatic piquancy. (C.P.V.O.)

Kidderton Ash - an outstanding goats' cheese, handmade at Butler's Ravens Oak Dairy, with a delicate creamy flavour and a contrast of textures from the soft white coat, a charcoal ash layer and then the soft cheese in the centre. (G.P.V)

Vale of Camelot Mature Cheddar - The Longman family have been farmers and farmhouse cheese makers in Somerset for over 200 years. The cows graze the lush pastures in the heart of Somerset and their milk is used to make this outstanding mature Farmhouse cheddar. (C.P.V.)

Sharpham Brie - Made on their own estate in Totnes using the milk produced from their herd of Jersey cows grazing the land by the river Dart in Devon. It is a mould ripened Colommier type cheese that has a unique flavour and a beautifully creamy texture. (C.UP.V.)

3 Cheeses £7.95

4 Cheeses £10.50

5 Cheeses £13.00

Served with biscuits, grapes and chutney (ideal for sharing)

Dietary: C-Cow, G-Goat, S-Sheep, P-Pasteurised, UP-Unpasteurised
V-Vegetarian, O-Organic

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