



# SUNDAY LUNCH MENU

**Two Courses £23.00**

**Three Courses £27.00**

## TO START

**Homemade Soup of the Day**  
With a warm crispy bread roll

**The Royal Oak Crayfish Tail Cocktail**  
In a Bloody Mary Marie Rose sauce

**Pan Fried Local Award Winning  
Black Pudding**  
With a pot of sticky red onion marmalade

**Soft Mature Brie, Deep Fried in a  
Light Crispy Batter**  
With a pot of tomato & fennel chutney

**Deep Fried King Prawn & Red Chilli  
Filo Pastry Rolls,**  
With a pot of sweet chilli dipping sauce

## MAIN COURSES

**Roasted Topside of Local Beef,**  
With a Yorkshire pudding, roast  
potatoes and gravy

**Roasted Local Shoulder of Lamb,**  
With a Yorkshire pudding, roast  
potatoes and gravy

**Roasted Local Loin of Pork,**  
With a Yorkshire pudding, roast  
potatoes and gravy

**Pan Fried Fresh Scottish Salmon Supreme,**  
With a tomato & herb white wine sauce

**Mushroom, Brie, Cranberry &  
Spinach Wellington,**  
With a creamy parsley & white wine sauce

**Mixed Bean & Seasonal Vegetable Casserole,**  
With a Yorkshire pudding & creamy  
mashed potato

All mains served with vegetables & potatoes unless stated

**Additional Sides: Mixed vegetables - £3.00**

## DESSERTS

**Classic Egg Custard Tart**  
With clotted cream ice cream

**Smooth Dark Chocolate Truffle Torte**  
With salted caramel ice cream

**Warm Maple, Pear & Buttered Almond Slice**  
With hot vanilla custard

**Rolled Toasted Hazelnut & Meringue  
Raspberry Roulade**  
Topped with an iced raspberry fruit sorbet

**Chilled Strawberry Cheesecake**  
Filled with a white chocolate &  
raspberry ice cream



THE ROYAL OAK  
GILLAMOOD



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