



THE ROYAL OAK

WORLESTON

Draught Beer & Cider 🍺

Carling 4% ^o	4.1
Stella Artois 4.6% ^o	4.6
Mahou 5.1% ^o	5.1
Goose Island Haze 4.6% ^o	5.2
Wagners 4.5% ^o	4.5
Guinness 4.2% ^o	4.9

Bottled Beer & Cider 🍷

Birra Moretti 4.6% ^o	4.5
Peroni GF 5.1% ^o	4.7
Corona 4.5% ^o	4.8
Aspall 5.5% ^o	5.5
Old Mout Cider 4% ^o	4.9
Berries & Cherries	
Kiwi & Lime	
Heineken Zero 0.05% ^o	4.1
Guinness Zero 0.05% ^o	4.1
Old Mout Zero 0.05% ^o	4.1

Soft Drinks 🍹

	Sml Lrg
Coca-Cola	2.5 3.5
Diet Coke	2.3 3.3
Lemonade	2.3 3.3
Fruit Juice	2.5 3.5
Apple	
Orange	
Cranberry	
Appletiser	2.4
Fruit Shoot	1.9
J20	2.4
Orange & Passionfruit	
Apple & Raspberry	
Red Bull	2.9

Franklin & Sons 🍷

Dandelion & Burdock	2.5
Raspberry Lemonade	2.5
Rhubarb Lemonade	2.5
Ginger Beer	2.5
Ginger Ale	1.9
Tonic Water	1.9
Light Tonic Water	1.9
Cucumber & Elder Tonic	1.9
Rhubarb Hibiscus Tonic	1.9

Ask your server
about today's
cask ale

White Wine 🍷

		175ml	250ml	BTL
Puesta del sol Blanco/ Spain	11% ^o	6.5	7.3	21.7
Il Caggio Pinot Grigio / Italy	11% ^o	6.6	7.4	21.8
Dudleys Stone Chenin Blanc/South Africa	13% ^o	6.8	7.7	23.4
Roos Estate Sauvignon Blanc/ South Africa	12.5% ^o	6.9	7.8	23.4
Beyond The River Chardonnay / South Eastern Australia	13% ^o	7.3	8.4	25.1
Mirror Lake Sauvignon Blanc New Zealand	12.5% ^o	10.1	11.9	35.7

Red Wine 🍷

Puesta del sol Tinto/ Spain	12% ^o	6.5	7.3	21.7
Roos Estate Shiraz / South Africa	14.5% ^o	6.9	7.8	23.4
Made In Mendoza Malbec / Argentina	13.5% ^o	7.1	8.1	24.3
Tempus Two Silver Merlot / Australia	12.5% ^o	7.1	8.1	24.3
Perinitza Pinot Noir/Romania	12.5% ^o	7.7	8.9	27.3
Santiago Reserva Rioja / Spain	14% ^o			31.1

Rose Wine 🍷

Cortefresca Pinot Grigio Blush / Italy	12% ^o	7	8	23.9
Wild Wood Zinfandel / California	9% ^o	6.9	7.9	23.5
DiaMarine Coteaux Varois Provence Rose	12% ^o			34.6

Sparkling 🍷

		125ml	BTL
Il Caggio Prosecco Brut / Italy	11% ^o	5.4	32
Moet & Chandon Brut Imperial / France	12% ^o		49.9



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Napoli Meatballs £7.5

Topped with feta, garlic oil and served with toasted ciabatta

Salt N Pepper Chicken Wings £7.5

With chilli & spring onion GFA

Prawn Cocktail £7.5

Fresh Atlantic prawns with iceberg lettuce & buttered bread GFA

Garlic Bread with Cheese £7

Baked ciabatta topped with mozzarella VGA

Seasonal Soup £6.5

With toasted ciabatta GFA | VGA

Black Pudding Stack £7.5

Toasted ciabatta with creamed wild mushroom, bury black pudding & crispy bacon

Halloumi Fries £7

With chilli jam

Garlic Mushrooms £7

Baked in a cream and tarragon sauce with melted mozzarella & toasted ciabatta GFA

Sandwiches - Served Monday - Saturday until 5pm GFA | VGA

Served in a Ciabatta or Sliced Brown | Choose from: Fries, Mug of Soup OR House Salad & Coleslaw

Ploughman's £10

Fish Finger £10

Prawn Marie Rose £10

Roast Beef £11

The Royal Club Sandwich £14

The original club sandwich with chicken, bacon, boiled egg, lettuce, tomato & gherkin. All served with fries & coleslaw
Only Served 12pm-5pm

Chicken Caesar Salad £13.5

Grilled chicken tossed with anchovies, croutons, gem lettuce & Parmesan. Topped with a boiled egg GFA

Crispy Beef Salad £13.5

Soy marinated beef, served on Asian style mixed leaf salad with radishes, chillies, spring onion & peppers GFA

Beetroot & Feta Salad £13

Leafy greens topped with beetroot, feta, cucumbers, radish & peppers GFA/VGA

Sides £4.50

Fries

Hand Cut Chips

House Salad


Side Caesar Salad

Side Garlic Bread Cheese

Beer Battered Onion Rings

Charred Tenderstem Broccoli

Upgrade your fries on any dish to Salt n Pepper fries for £1

Dishes marked with a  are on the healthier side of pub grub!

Beer Battered Fish & Chips £14.5

Choose from Mushy or Garden Peas GFA
Smaller portion available £11

King Prawn Scampi & Chips £12.5

Beer battered prawns served with hand cut chips, tartar sauce & a choice of mushy or garden peas

Poached Salmon Fillet £15

Served with herby potatoes, julienne vegetable & lemon butter hollandaise sauce GFA

Bangers & Mash £13

3 of our famous bangers served with buttered mashed potato, garden peas & onion gravy

Chicken Supreme £14

Breast of chicken, buttered mashed potato & seasonal vegetables topped with a mushroom & cream sauce GFA

J. Hulse Pie of the Day £12.5

Served with Chips and a choice of garden or mushy peas

Prawn Linguine £14

Fresh tiger prawns & plum tomatoes tossed with linguine in a garlic & chilli olive oil sauce VGA

Cock & Bull £17

Sliced chicken breast & sliced fillet mignon cooked in a peppered mushroom sauce served with rice GFA

Burgers & Grill

10oz Ribeye Steak £21

Served with fries, rocket and vine tomatoes GFA

8oz Sirloin Steak £20

Served with fries, rocket and vine tomatoes GFA

10oz Bacon Chop £15

Maple glazed with vine tomatoes, hand cut chips & a Caesar dressed salad GFA

The Royal Farmhouse £19

5oz Gammon, 2 pork sausages, bacon rashers, black pudding, egg, mushroom, beans & fries

Steak Sauces £1.5

Peppercorn | Blue Cheese | Mushroom

The Royal Burger £15

8oz beef burger with cheese, homemade burger sauce, crispy bacon & fries GFA

Buttermilk Chicken Burger £15

Seasoned chicken breast with homemade burger sauce & fries GFA

Vegan Burger £13

Single Beyond patty topped with sliced vegan cheese & fries GFA | VGA

Burger Upgrades £1.5

Black Pudding | Fried Egg | Mushroom | Bacon | Caramelized Onions