

Guide Only – Our Sunday Menu Changes Every Week



**THE ROYAL OAK**  
WORLESTON

**Prawn Cocktail £7.50**

Fresh Atlantic prawns with iceberg lettuce *GFA*  
and buttered bread *GFA*

**Soup of Day £6.50**

With crusty bread and butter. *GFA / VGA*

**Napoli Meatballs £7.50**

Served in a tomato sauce and topped with  
feta & basil

**Garlic Mushrooms £7**

Baked in a cream and tarragon sauce with  
toasted Ciabatta *GFA*

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## Sunday Roast Set Menu

Having a Sunday Roast? Why not enjoy 2 courses for £21.90 or 3 courses for £26.90

All roasts are served with Roast Potatoes, Carrot & Swede Mash, Braised Red Cabbage,  
Seasonal Vegetables, Yorkshire Pudding and Lashings of Proper Pub Gravy *GFA*

Roast Sirloin of Cheshire Beef	£15.90
Roast Chicken	£15.90
Roast Pork	£15.90
Vegan Nut Roast	£15.90

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**The Royal Burger £15**

2 x 4oz beef burger patties with cheese, house burger sauce & topped with crispy bacon *GFA*

**Caesar Salad £13.50**

Grilled Chicken, tossed with anchovies, croutons, parmesan and gem topped with a hard-boiled egg *GFA*

**Vegan Burger £13**

Single Beyond patty on a vegan bun, sliced vegan cheese, topped with gem lettuce, tomato, gherkin & red onion. Served with fries *GFANGA*

**IPA Battered Fish & Chips £14.50**

Choose from mushy or garden peas *GFA*

**Poached Salmon Fillet £17** 

Served with herby potatoes, seasonal vegetables & hollandaise sauce *GFA*

**Cheese & Onion Pie £13**

Thick slice of Pie, served with hand cut chips, cheese sauce and a choice of peas or beans

Add a portion of Cauliflower Cheese to any main course or Sunday Roast for £4

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**Cherry Bakewell £6.75**

Served warm with cherry ice cream

**Knickerbocker Glory £6.75**

Layered ice cream with mixed berries, whipped  
cream and chocolate flakes *GFA*

**Banana Split £6.75**

Served with fresh strawberries, vanilla ice cream,  
whipped cream & chocolate sauce

**Dark Chocolate Brownie £6.75**

Served warm with Vanilla ice cream *GFANGA*



**Draught Beer & Cider 🍺**

Carling 4% Stella Artois 4.6% Mahou 5.1% Goose Island Haze 4.6% Inch's 4.5% Guinness 4.2%	4.1 4.6 5.1 5.2 4.6 4.9
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**Bottled Beer & Cider 🍺**

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

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

Dandelion & Burdock Raspberry Lemonade Rhubarb Lemonade Ginger Beer Ginger Ale Tonic Water Light Tonic Water Cucumber & Elder Tonic Rhubarb Hibiscus Tonic	2.5 2.5 2.5 2.5 1.9 1.9 1.9 1.9 1.9
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Ask your server  
about today's  
cask ale

**White Wine 🍷**

		175ml	250ml	BTL
Puesta del sol Blanco/ Spain	11%	6.5	7.30	21.7
Il Caggio Pinot Grigio / Italy	11%	6.6	7.40	21.8
Dudleys Stone Chenin Blanc/South Africa	13%	6.8	7.7	23.4
Roos Estate Sauvignon Blanc/ South Africa	12.5%	6.9	7.8	23.4
Beyond The River Chardonnay / South Eastern Australia	13%	7.3	8.4	25.1
Mirror Lake Sauvignon Blanc   New Zealand	12.5%	10.1	11.9	35.7

**Red Wine 🍷**

Puesta del sol Tinto/ Spain	12%	6.5	7.3	21.7
Roos Estate Shiraz / South Africa	14.5%	6.9	7.8	23.4
Made In Mendoza Malbec / Argentina	13.5%	7.10	8.10	24.3
Tempus Two Silver Merlot / Australia	12.5%	7.10	8.10	24.3
Perinitza Pinot Noir/Romania	12.5%	7.7	8.9	27.3
Santiago Reserva Rioja / Spain	14%			31.1

**Rose Wine 🍷**

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

**Sparkling 🍷**

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