



THE GRILL ROOM
AT THE ROYAL OAK HOTEL

While you wait...

Bowl of marinated olives in herbs & oil	£3.95
Breads with balsamic and olive oil	£4.50

Sharing

The Grill Room Sharing Board: (Min 2 pers.)
platter of king prawn samosas, homemade lamb keema flatbreads, duck leg & hoi sin bonbons, hummus, olives, dipping sauces & a selection of breads
£7.50per person

To Start

Pork terrine, smoked bacon and Chorizo crostini toast thins, sweet bacon jam	£6.25
Homemade soup local bread	£5.25
Grilled Pant Ys Gawn Goat's cheese mulled pear and walnut salad, caramelised beetroot & balsamic dressing	£5.95
Sautéed Welsh Fillet steak strips Thai noodles	£8.25
Chicken liver parfait spiced plum jam, toasted sourdough crostini	£5.95
Grill Room steamed Menai Strait mussels white wine, garlic, chilli spiced tomato sauce	£7.50
Smoked haddock and spring onion fishcake homemade tartare sauce, cucumber noodles	£6.25

Main Courses

Pan roast chicken supreme Madeira & "Yr Ardd Fadarch" mushroom cream sauce, leek mashed potato, sautéed vegetables	£12.95
Smoked haddock fillet with poached Ochr Cefn Isa egg bubble & squeak, Welsh rarebit cream sauce	£12.95
The Grill Room 'Gourmet Burger' brioche bun, salad, relish, beer battered onion rings and chunky chips	£13.95
Slow roast pork belly & pulled pork & apple croquette black pudding rosti, brandy & cracked pepper sauce	£14.50
Grill Room signature dish: Rump of Welsh mountain lamb Roasted root dauphinoise potato, Vimto braised red cabbage, caramelised onion puree, roasted hazelnuts and lamb jus	£17.95
Local ale battered fish of the day hand cut chunky chips, tartare sauce and mushy peas	£13.50
Ox cheek Wellington Mushroom & smoked bacon duxcelle, bourguignon sauce	£14.50
Five fish mixed grill roast vine cherry tomatoes, sautéed vegetables, chive cream sauce	£16.50
(v) Thai style vegetable risotto Tempura vegetables	£11.50
(v) Leek and roast root vegetable crumble Caerphilly cheese sauce, stir fried greens	£11.95

Please make us aware of any allergens; an Allergen Book is available on request, please ask your server

Fish dishes may contain bones

All prices are inclusive of VAT, tips go to the teams who served you



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From the Josper Charcoal Oven

The Josper is a real fire charcoal oven that adds a unique charcoal flavour and texture.

BBQ chicken kebab platter

onion rings, salad leaves and coleslaw £12.95

Welsh sirloin steak

10oz (uncooked weight) £21.95

Welsh ribeye steak

10oz (uncooked weight) £21.95

Grill Room mixed grill:

rump steak, smoked gammon, Welsh lamb chop, lamb and leek and dragon sausages, black pudding, egg £22.95

All above served with hand cut chunky chips, grilled tomato and mushroom

Salads

Superfood salad

caramelised roast squash, quinoa, beetroot, rocket and fresh orange with toasted pumpkin seeds.

with halloumi £11.95 **with pan roast Salmon** £13.50

Sauces and Butters

Peppercorn and brandy cream sauce £2.95
Classic mushroom, and brandy 'Diane' sauce £2.95
Madeira & mushroom sauce £2.95
Blue cheese cream sauce £2.95
Garlic and herb butter £1.50
The Grill Room laverbread butter £1.50

Sides

Home cooked chunky chips £3.50
Dauphinoise potato £3.50
Beer battered onion rings £2.95
Grill room mixed side salad £3.50
Butter sautéed greens £3.50
Bowl of vegetables £3.50
Basmati rice £3.25

Desserts:

£6.25

Vanilla Crème Brulee

cardamom biscuit

Chocolate and orange baked Alaska

(please allow 10-15 minutes cooking time)

Sticky toffee pudding

vanilla pod ice cream, butterscotch sauce

Apple cheesecake

blackcurrant sorbet, apple sponge

Chocolate and pistachio terrine

raspberry coulis and ripple ice cream

Bara Brith and butter pudding

Welsh cake ice cream and warm orange custard

Trio of ice creams

homemade biscuit (£5.25)

Selected Welsh farmhouse cheeses (4)

homemade chutney, bara brith and crackers (£7.95)

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