



THE GRILL ROOM
AT THE ROYAL OAK HOTEL

While you wait...

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

Halen Mon smoked chicken breast
piccalilli flavours, pineapple chilli jam £6.50

Homemade soup
local bread £5.25

Potted local mackerel
crostini, laverbread butter, fresh lime & horseradish cream £6.75

Wye smoked salmon & haddock terrine
wasabi mayonnaise, sweet pickled ginger £7.25

Chicken liver parfait
red onion & orange marmalade, toast thins £6.50

Confit roast duck leg
Asian salad, chilli & lemongrass syrup £7.25

(v)Sweet potato & spinach falafel
cherry tomato chutney, tzatziki dressing. £6.50

Main Courses

Hay seared chicken:

hay roasted chicken supreme, chorizo bon bon, sautéed greens, leek & white wine cream sauce £13.50

The Grill Room 'Gourmet Burger'

brioche bun, salad, relish, beer battered onion rings and chunky chips £13.95

Seafood linguine

crab claws, crevettes, mussels & prawns, tomato, coriander, chilli & white wine sauce £15.95

Tenderloin pork fillet

battered with pancetta, black pudding & apple chipolata, oyster mushrooms & Madeira sauce £14.95

Local ale battered fish of the day

hand cut chunky chips, tartare sauce and mushy peas £13.95

Roast rump of Welsh mountain lamb

dauphinoise potato, summer greens, caramelised onion puree, roasted hazelnuts & lamb jus £18.50

Gressingham duck breast

asparagus, peas, caramelised fennel & parmentier potatoes £16.95

Fillet of seabass

orange & tarragon butter, Halen Mon smoked leeks, chive potato croquette, summer vegetables £16.50

(v) Thai style vegetable risotto

tempura vegetables £12.95

(v)Asparagus & teifi cheese tartlet

caramelised red onion, sweet roast tomato sauce £12.95

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, all services go to the teams that 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) £22.50

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
£23.50

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
£12.50

with pan roast Salmon
£13.95

Sauces and Butters

Peppercorn and brandy cream	£2.95
Classic mushroom, and brandy ‘Diane’	£2.95
Blue cheese cream	£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
Grill Room mixed side salad	£3.50
Butter sautéed greens	£3.50
Seasonal vegetables	£3.50
Basmati rice	£3.25

Desserts:

£6.25

Chocolate delice

vanilla fudge, Barti Ddu rum & butterscotch sauce

Sticky toffee pudding

vanilla pod ice cream, caramel sauce

Strawberry pana cotta

lemon cup sponge, fresh basil ice cream

Passion fruit tart

strawberry, creme fraiche

Pina colada compressed pineapple

iced nougat

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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