

  
**THE GRILL ROOM**  
 AT THE ROYAL OAK HOTEL

**SERVED FROM 12PM-5PM**

## Snacks & Wraps

Gluten free wraps available

Steamed Bau Buns (2)	£7.50
Award winning 'Oinc Oink' BBQ pulled pork, Asian salad, soy, chilli & ginger dressing	
Royal Oak sharing board (serves 2)	£7.50 per person
platter of Panko king prawn, pepperoni, chilli & coriander flatbreads, duck leg & hoisin bonbons, hummus, olives, dipping sauces & selection of breads	
Pork Pie & Pickle Platter	£6.25
Metcalf's award winning pork pie with our own pickles	
Roasted Ham & free range poached egg	£10.50
Hand cut chunky chips	
Confit duck leg wrap with Hoj Sin sauce	£7.95
Chicken Caesar salad wrap	£7.50
(Vegan) Charred Tofu Wrap	£7.50
Pickled peppers & hummus	

## Traditional

choice of locally baked sliced white or granary bread

Egg salad mayonnaise	£6.50
Mature Welsh cheddar & tomato chutney	£6.25
Prime roast beef & horseradish	£7.50
Homebaked Ham & Piccalilli	£6.95

## Hot Breads

Toasted Welsh rarebit bloomer	£6.75
Welsh rarebit & Llanrwst bacon bloomer	£7.75
Fillet steak ciabatta	£10.95
red onion relish	
Melted brie, bacon & cranberry panini	£7.95
Homemade fish goujon bloomer	£8.95
mixed leaves, tartare sauce	
The Royal Oak club:	£8.95
chicken, bacon, lettuce, tomato & mayonnaise on toasted bread	
Breakfast bloomer (available until 11.30am)	£6.25
bacon & egg or sausage & egg	

## Cold Breads

The Crofter:	£6.75
home cooked ham, tomato, leaves, Welsh cheddar cheese & pickle on rustic bloomer	
Wye Valley Smoked Salmon	£8.95
Wasabi mayonnaise & rocket, Tan Lan Bakery soft roll	

Please make us aware of any allergens. An allergen book is available on request. Please ask your server.

Fish served may contain bones.

All prices are inclusive of VAT.



**served 12-9pm**

**Making your mind up? Some hunger quenchers before you choose from our a la carte**

Bowl of marinated Olives in herbs and oil  
£4

Local and House-made bread selection  
whipped smoked butter, olive oil £4

**Starters:**

Grilled Pigeon breast - smoked bacon bubble and squeak, blackberry and port £7

Terrine of award winning, Pen Llyn Pork - with chorizo and pistachio  
local Wild Horse Brewery porter bread, sweet pickled vegetables £7

(v) Lightly Curried Parsnip Soup with pear - baby bhajis and flatbread £5

Crispy crumbed Cod cheek – potato cake, tomato and red pepper puree, lemon gel £7

Classic Menai Strait Mussels 'Marinier' - garlic, white wine and cream. toasted Tan Lan Bakery Sourdough £8

(v) Sweet potato and spinach Falafel - cherry tomato and chilli jam, tzatziki dressing £6

Sharing Board (Min 2 pers.)

platter of panko king prawns, pepperoni, chilli and coriander flatbread, duck leg and hoi sin bonbons,  
hummus, olives, dipping sauces and a selection of breads £8 (per person)

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**Main Courses:**

Supreme of Chicken - white wine sauce, chicken crackling, potato terrine, carrot and baby leeks. £14

Slow cooked, pulled Ox Cheek Burger – wrapped in bacon with toasted ciabatta, Red Devil cheese, Grill room 'slaw',  
homemade ketchup, beer battered onion rings and skinny fries. £15

Award winning local 'Oinc Oink' Pork Belly – toffee apple tart, cider & sage sauce. £17

Local Ale Battered Fish of the Day - hand cut chunky chips, chargrilled lemon and mushy peas. £15

Rump of Beef - truffle mash, parsnip, jus. £19

Roast Rump of Mountain Lamb - field mushrooms, red cabbage, Parmentier potatoes, lamb jus. £19

Lightly Spiced Fillet of Hake - chana saag, Bombay potatoes, spinach. £16

(v) Thai style Vegetable risotto - tempura vegetables. £13

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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 Butterfly Chicken Breast** £13

onion rings, salad leaves, house slaw, skinny fries.

#### **10oz Ribeye Steak** - (uncooked weight) £22

#### **10oz Sirloin Steak** – (uncooked weight) £23

**Grill Room Mixed Grill** - sirloin steak, smoked gammon, Welsh lamb chop, Welsh dragon sausage, black pudding chipolata, poached egg. £25

*all steaks served with hand cut chunky chips, grilled tomato and mushroom.*

#### **Salads:**

##### Superfood Salad

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

*with halloumi*

£13

*with pan roast salmon*

£15

#### **Sides: £3.5**

Home cooked chunky chips

Skinny fries with Grill Room herb seasoning

Truffle mash potato

Grill room green salad

Tossed vegetables

Basmati rice (£3)

#### **Sauces and Butters: £3**

Peppercorn and brandy cream sauce

Classic 'Diane' sauce

Blue cheese cream sauce

Smoked butter with smoked rock salt (£1.5)

Garlic and herb butter (£1.5)

#### **Desserts:**

Chocolate Delice - vanilla fudge, Barti Ddu rum & butterscotch sauce. £7

Warm Plum Bakewell Tart – amaretto ice cream, plum compote. £7

Apple Mousse – cinnamon meringue, chilled crème Anglais, ginger crumb. £7

Machiato Crème Brulee – chocolate & hazelnut biscotti. £7

Trio of Ice Creams - homemade biscuit. £5.25

Selected Welsh Farmhouse Cheeses (4) - homemade chutney, bara brith and crackers. £8

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