



The Royal Oak

Fish Night 16th May

3 Courses £45

OYSTERS

Fresh Maldon Oysters

tequila & lime
(supplement £3 each)

STARTERS

Cured Mackerel Fillet

horseradish yoghurt, cucumber chutney, cracker

Lobster Raviolo

lobster bisque, ricotta, watercress

Pan Fried Scallops

nettle puree, black pudding crumb, pickled apple

MAINS

Grilled Swordfish Steak

tomato & pineapple salsa, jersey royal potatoes, tender stem broccoli

Crispy Octopus

saffron risotto, parmesan & watercress

Grilled Sea Trout

sauté new potatoes, clams, samphire, cherry tomato sauce

Dressed Cromer Crab

seasoned fries, fennel & orange salad

DESSERTS

Lemon Posset

raspberries, brandy snap

Chocolate Torte

vanilla ice cream, strawberry gel, macerated berries

Eton Mess

meringue, berries, vanilla whipped cream

