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## Starters

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### Pâté of the Week **GFA**

with granary toast and mixed salad

7

### Olives and Bread

marinated olives, warm ciabatta

6

### Soup du Jour **GFA, V**

Freshly made, with crusty bread

6

### Mushroom Bruschetta **GFA, V, VEA**

creamy garlic mushrooms  
on oiled crostini

7

### Tiger Prawns **GF**

shell on prawns with chilli,  
garlic and mixed salad

7

### Nachos **V**

with cheese, salsa, jalapenos,  
sour cream and guacamole

7

### Homemade Spring Rolls **VE**

with sweet chilli dip

7

### Bonbons **VE**

golden fried balls of shredded veg  
& sweet potato

7

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## Royal Oak 1837 Signature Dishes

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### Lobster Bisque **GF**

homemade rich soup with fresh lobster  
chunks, focaccia

9

### Bonbons/Veg Bonbons **V**

golden fried balls of shredded foods  
(ask server for todays flavours)

9

### Moules Marinière **GF**

live Gower mussels steamed in garlic, white wine  
and cream, with crusty bread

9 / 16

### Steak au Poivre **GF**

10oz mixed peppercorn crusted fillet, cognac  
and veal jus, chips and mixed salad

30

### Ultimate Surf and Turf **GF**

8oz sirloin steak and half garlic lobster,  
chips and mixed salad

38

### Half/Full Lobster **GF**

garlic butter or Thermidor, chips  
and mixed salad

£ as per market weight

### Royal Oak Burger

Copper Hog steak patty, homemade tomato relish, brioche bun, chips and mixed salad

15

add an extra patty or smoky bacon streaks

3

add Caws Cenarth Cheese, tomato, mushrooms, gherkins, or onion rings.

1

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## Sharing

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### Chilli Nachos

crunchy tortillas with homemade chilli, cheddar,  
salsa, jalapenos, sour cream & guacamole

14

### Chilli Loaded Fries **GF**

with homemade chilli, jalapenos,  
sour cream and cheddar

12

### Bacon Loaded Fries **GF**

with chargrilled bacon, spring onion,  
BBQ sauce and cheddar

12

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Please inform a member of staff of any allergies or dietary requirements prior to ordering your meal




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## Mains

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### Battered Scampi

with chips, homemade tartar sauce and mixed salad

14

### Fish Pie GF

smoked cod, salmon and king prawns topped with creamy mash, vegetable medley

16

### Gammon GF

10oz steak with chips, pineapple and peas

15

### Battered Cod

with chips, garden peas, and homemade tartar sauce

14

### King Prawn Pasta (VEA £12)

spaghetti, cherry tomatoes, basil, parmesan and garlic bread

16

### Sirloin Steak GF

10oz steak with chips, homemade chimichurri sauce and mixed salad

24

### Chicken Curry GFA

mild creamy masala or spicy jalfrezi, with rice and naan

14

### Sausage and Mash

locally sourced pork sausages creamy mash, port and onion jus

15

### Thai Yellow Curry VE

sauté vegetables, spicy coconut milk sauce, rice and salad

14

### Goat's Cheese Pasta V

spaghetti with creamy white wine and local goat's cheese, roasted tomatoes

14

### Welsh Lamb GF

slow roasted pressed medallions with creamy mash, fine green beans & rosemary jus

18

### Mediterranean Grains VE

sauté vegetables & potato in a tomato sauce with pinto beans, quinoa & pearl barley

14

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## Light Bites (available lunch time)

Philly Cheese Steak with Red Onions, Horseradish, Gherkins and Mayo

BLT - The Classic!

Tuna Melt with Onions, Mayonnaise and Cheese

Caws Cenarth Cheese, Olive and Sundried Tomato Tapenade

ciabattas (served with homemade coleslaw and mixed salad) 9  
add chips 2

### Chilli Con Carne GF

with rice and sour cream

10

### Carbonara Pasta

with bacon and creamy sauce

10

### Cottage Pie GF

shredded beef brisket with creamy mash

10

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## Sides

Freshly Cooked Chips

Crushed Buttered New Potatoes

Homemade Onion Rings

Mixed Salad

Garlic Bread (with Cheese + £1)

Peppercorn Sauce

Buttered Garden Peas

Vegetable Medley

3

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## Key

GF - gluten free

GFA - gluten free friendly option available

V - vegetarian friendly

VE - vegan friendly

VEA - vegan friendly version available

We strive to keep our friers separate for (gf) we cannot guarantee 100% trace free of gluten on items cooked in our friers

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For homemade desserts please see blackboard

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