



# ROYAL OAK INN

*'The Splash'*

## Welcome to The Royal Oak



### Track & Trace

Please ensure you have filled in the Track & Trace details or scan the QR code. If you haven't please ask a member of staff for assistance.



### Sit back and relax

We will only be offering table service so please remain seated and a member of staff will take your order and payment. We ask that children remain seated in any area apart from the outside playground which must be supervised at all times.



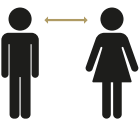
### Rule of six

We can only allow a maximum of six people per party, and we ask you to remain with your group.



### Face coverings

Upon entering the premises face masks must be worn at all times unless sat down at your table except for those exempt under government guidance.



### Give each other space

Please continue to maintain social distancing and give yourself and others plenty of space. We do have a one way system in place - however, if you require the toilet facilities please walk directly to the bathroom with your face mask on. If there is a queue, please return to your seat and inform a member of staff who will assist you.



### Wash and sanitise

Please wash and sanitise your hands as frequently as possible.



### Closing time

Please note that last orders for drinks will be 9.30pm.



### Be kind

Please bear with our staff as we try to do our best during these difficult times. We would like to thank you for your support and patience.

*Thank you*



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## STARTERS

**Olives** 6.25 v ve

Served with warm focaccia bread with an oil and balsamic dip

**Gambas Pil Pil** 7.25

A traditional Spanish dish, sizzling king prawns served in a garlic chilli oil accompanied with a crusty bread roll

**Homemade tomato & basil soup** 5.95 v

Served with a toasted cheese slice (vegetarian)  
Please state if you are vegan

**Homemade chicken liver & bacon pâté** 6.25

Served with granary toast

**Portabello mushroom** 6.25 v

Filled with a stilton & cream cheese, topped with breadcrumbs

**Falafel balls** 5.95 v

Homemade chickpea & cumin balls served with a raita dip

**Sharing platter for two** 9.95

Panko prawn, haddock goujons and mini fishcakes served with a sweet chilli sauce and a tartare dip

v = vegetarian    ve = vegan    gf = gluten free

*Some dishes may contain food allergens. If you have any allergens please inform a member of staff who will be happy to assist.*

## LIGHT BITES

Served 12-2.30pm

**Hot salmon salad** 11.95 gf

Served on a bed of crunchy spinach, mixed leaves and tossed salad with a side of new potatoes

**Crispy buffalo wings** 8.95 gf

Glazed in a sticky red devil sauce served with coleslaw and chips

**Potato chilli skins** 8.50

Loaded with homemade chilli con carne, topped with Dambuster cheese served with a side salad and coleslaw

**Vegetarian potato skins** 6.95 v

Potato skins filled with spring onion and topped with a spicy cheese sauce served with a side salad and coleslaw

**Flame grilled lamb kofta** 8.95

Served in a warm pitta bread with a raita dip and a homemade sweet crunchy red onion & pepper pickle

**Chicken satay** 7.95

2 skewers of chicken satay in a homemade peanut sauce served with chips and coleslaw

**Falafel balls** 6.95 v

Homemade chickpea & cumin balls served in a pitta bread with a raita dip and a salad garnish

## WARM BAGUETTES

Available Monday - Friday 12-2.30 and Saturday/Sunday 12-5pm

**Bacon, brie and cranberry** 8.50

**Sausage and onion** 8.50

**Vegan meatball marinara** 8.50 v ve

*Malted wheat or white oven baked crispy baguettes served warm with a choice of fillings, served with a salad garnish and cut chips*

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## SPLASH CLASSICS

### Scampi and chips 11.25

Whole tail breaded scampi served with cut chips, garden peas, tartare sauce and a fresh wedge of lemon

### Fresh beer battered haddock and chips 12.25

A beer battered haddock fillet served with cut chips, mushy peas, tartare sauce and a fresh wedge of lemon *(may contain small bones)*

### Homemade lasagne 11.25

Minced beef cooked in a rich Bolognese sauce layered with pasta sheets and béchamel sauce and topped with melted cheese, served with cut chips and garden peas

### Vegetarian homemade lasagne 10.95 v

Wild mushroom, spinach & cream cheese lasagne served with cut chips and garden peas

### Homemade shortcrust pie 11.95

A choice of our delicious short crust pastry pie, served with creamed potatoes, chantenay carrots, curly kale and sprouting broccoli *(Please ask for the choices of the day)*

### Sausage, liver and bacon 12.50

Sliced lambs liver pan fried with bacon and sausage cooked in a rich gravy, served with creamed potatoes, chantenay carrots, curly kale and sprouting broccoli

### Award-winning Boston sausages 10.95

Three Boston sausages served with creamed potatoes, chantenay carrots, curly kale and sprouting broccoli

### Vegan meatballs 10.95 v ve

Served in a marinara sauce served with white rice and garden peas

## SPLASH SPECIALS

### Beef Wellington 23.95

Fillet steak coated with duxelles wrapped in parma ham and puff pastry with a red wine sauce, served with creamed potato, chantenay carrots, curly kale and sprouting broccoli

### Madeira chicken 14.95 gf

Grilled chicken breast served with a basil, mushroom & peppercorn Madeira sauce, served with new potatoes, chantenay carrots, curly kale and sprouting broccoli

### Sticky oven BBQ ribs 14.95 gf

Full rack of pork bbq ribs oven baked served with chips and coleslaw

### Salmon and spinach with tartare cream 14.95

Pan fried salmon served on a bed of wilted spinach topped with a tartare cream, served with creamed potatoes, chantenay carrots, curly kale and sprouting broccoli

### Authentic yellow Thai butternut squash and chickpea curry 10.95 v ve

Butternut squash and chickpea cooked in a yellow Thai curry sauce made with chillies, lemongrass, turmeric, coriander and coconut milk accompanied with soft white rice, warm naan bread, poppadom and mango chutney

### Vegan Wellington 13.95 v ve

Beetroot and squash Wellington with kale pesto served with a basil, mushroom & peppercorn Madeira sauce new potatoes, chantenay carrots, curly kale and sprouting broccoli

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## SPLASH GRILL

### Sirloin steak 8oz 16.50

Sirloin comes from the back of a beef animal, behind its ribs but ahead of the rump area. Sirloin cuts are often the leaner parts of steak and contain high protein.

### Ribeye steak 8oz 17.95

Due to the excellent marbling of the meat, this cut of beef it is loaded with flavour and remains tender during most of the cooking process. This steak is best grilled cooked to a medium.

### Horseshoe gammon 8-10oz 14.75

Boned and rolled horseshoe gammon is the best cut of gammon taken from the middle of the leg. It is served with pineapple or egg.

### Mixed grill 21.95

Pork loin, gammon, rump steak, lamb chop, Lincolnshire sausage and chicken breast

*All the above grill meals are cooked to your liking and are served with a grilled tomato, onion rings, mushrooms, chips and garden peas*

### 8oz Splash steak burger 11.50

Two 4oz steak burgers served with a spicy cheese sauce with red onion, gherkin and lettuce in a toasted brioche bun, served with cut chips



Add one of our delicious homemade sauces:

Peppercorn sauce 3.25      Blue cheese sauce 3.25

## CHILDREN'S MEALS

All children's meals are £4.95 & includes 1 scoop of vanilla, chocolate or strawberry ice cream (*Under 10's only*)

### Battered haddock

A quarter battered haddock served with chips and mushy peas

### Scampi and chips

Wholetail scampi served with chips and garden peas

### Boston sausage

One sausage served with cut chips, garden peas and gravy

### Cottage pie

Mince meat cooked in gravy with carrots and peas, topped with a creamy mashed potato



### Chicken

with mashed potatoes and vegetables

### Vegan meatballs

Served in a marinara sauce served with white rice and garden peas

### Child's carvery (Tuesday & Thursday - 12-2.30pm)

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# TRADITIONAL ROAST DINNER

Served from the kitchen Tuesday and Thursday 12-2.30pm

Roast beef or turkey served with creamed potatoes, new potatoes, Yorkshire pudding and seasonal vegetables with a rich meat gravy, dessert and tea or coffee 13.50

Over 60's concession (Tuesday and Thursday) 10.50

Sunday Lunch 12-3.30pm

1 course £10.95 • 2 courses £14.95 • 3 courses £18.95

Selection of three meats served with seasonal vegetables and potatoes.  
See Sunday Lunch menu for details.

A vegetarian option is always available .

## SIDES

**Bowl of chips** 2.25

**Sweet potato fries** 3.95

**Homemade onion rings** 2.25

**Homemade coleslaw** 2.25

**Garlic bread** 2.95

**Dressed mixed side salad** 2.95

**Cheese** 1.50

**Chips and cheese** 3.50

**Gravy portion** 1.50

**Bread roll** 1.50

**Crumbed breaded mozzarella sticks** 3.25

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## SPLASH DESSERTS

*All of our desserts are homemade inhouse by our pastry & dessert chef Rose.  
Puddings and desserts are the backbones of British food. We hope you enjoy our wide selection*

All desserts  
5.75 each

### School days treacle sponge

A syrupy pudding with a moist sponge and sauce

### Crumble

A traditional oat crumble. Please ask your server for today's fruit.

### Banoffee pie

A buttery biscuit base topped with caramel, sliced bananas and whipped double cream

### Sticky toffee pudding

A classic British dessert consisting of a dark sponge cake made with chopped dates, topped with a sweet toffee sauce

### Cheesecake

With a creamy filling and buttery biscuit base, please ask your server for the flavour today

### Chocolate brownie

A warm gooey chocolate brownie served with a scoop of Dennetts vanilla ice cream

### Pavlova

In this elegant dessert a crisp white meringue topped with whipped cream and seasonal fruit

### Brûlée

A creamy baked custard pudding with a brittle top of melted sugar

### Locally sourced cheese & biscuits

A selection of local cheeses served with biscuits, grapes celery and chutney 7.95

## DENNETTS ICE CREAM

1 scoop 2.00      2 scoops 3.80      3 scoops 5.25

*The Dennett family have been making homemade dairy ice cream to their own traditional recipe in Spilsby for four generations since 1926. Over the years Dennetts Ice Cream has won several national awards for its quality, of which they are immensely proud.*

*Only the finest double cream and fresh milk from Lincolnshire are used, together with natural flavourings, to produce a rich delicious tasting dairy ice cream with many mouthwatering flavours.*

### Ice cream

Vanilla  
Strawberry  
Chocolate

Mint choc chip  
Rum and raisin  
Raspberry pavlova

White chocolate  
Snickerz

### Sorbet

Blood orange  
Blackcurrant

### Vegan ice cream

Vanilla  
Chocolate

### Diabetic ice cream

Natural

### Frozen yoghurt

Raspberry flavour

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## HOT BEVERAGES

**Americana** 2.80

**Cappuccino** 2.80

**Latte** 2.80

**Mocha** 2.80

**Espresso** 2.55

**Liquor Coffee** 5.25

*Tia Maria, Brandy or Cointreau etc*

**Irish Coffee** 5.25

**Pot of tea (for one)** 2.80

**Herbal and Fruit Teas** 2.80