



ROYAL OAK INN

'The Splash'

MENU

Welcome to The Royal Oak – better known as The Splash!

We are delighted to welcome you and hope you enjoy your meal with us. As a family-run business, we truly appreciate your support – hospitality is at the heart of everything we do, and every visit means a great deal to us.

If you've enjoyed your experience, we would be extremely grateful if you could leave us a review on Google or TripAdvisor. Your feedback helps others discover us and supports our business.

Thank you for being here – we hope to see you again soon!

Want to stay the night?

We have six en-suite bedrooms available.

Please ask a member of staff for details or visit our website for more information.



Food Allergies & Dietary Information

We take food allergies and dietary requirements very seriously.

Please be aware that nuts and nut products are used in our kitchen and may be present in some dishes.

While we take care to minimise cross-contamination, we cannot guarantee that any dish is completely free from allergens. If you have an allergy or intolerance, **you must inform a member of staff before ordering.**

In some cases, we may arrange for a chef to speak with you directly to discuss your requirements.

By ordering, customers accept responsibility for their food choices. The Royal Oak cannot accept liability for allergic reactions where we have not been informed of specific dietary requirements.

If you are unsure about any dish, we strongly advise exercising caution and only ordering what you are confident is safe for you.

Your health and safety is our top priority.

STARTERS

Sautéed prawns with garlic, red chilli and Italian leaves 8.95

crustacean gf

Warm Italian focaccia bread and olives with balsamic dipping oil 7.95

gluten v ve

Garlic marinated heritage tomato and feta toasted bruschetta 7.95

(can be made vegan or gluten-free upon request)

gluten, milk v

Crayfish and North Atlantic prawn cocktail with sweet chilli and lime drizzle 8.95

crustacean gf

Homemade lamb kofte with mint and garlic yoghurt 8.95

milk, gluten

Crispy salt and pepper chicken strips served with a sweet chilli mayo 7.95

gluten, egg, sulphites, fish

Crispy Moroccan spiced cauliflower bites with sriracha mayo 6.95

gf v ve

11-INCH STONE BAKED GARLIC BREADS

Freshly baked garlic bread

(can be made gluten-free upon request)

Garlic bread with tomato 8.95

gluten v ve

Garlic bread with cheese
and jalapeños 10.95

gluten, milk v

Garlic bread with cheese 9.95

gluten, milk v

Garlic bread with mozzarella, pesto
and cherry tomatoes 12.95

gluten, milk, tree nuts v

CLASSICS

**A beer battered Grimsby haddock fillet served with cut chips,
mushy peas, and a fresh wedge of lemon 16.75**

(served with skin on and may contain small bones)

gluten, fish, sulphites; tartare sauce: mustard & egg

Grilled haddock served with new potatoes and garden peas 16.75

(served with skin on and may contain small bones)

fish 

**Whole tail breaded scampi served with cut chips,
garden peas and a fresh wedge of lemon 16.25**

gluten, crustaceans; tartare sauce: mustard & egg

**Trio of Boston sausages, served alongside hand cut chips,
accompanied by garden peas and a rich gravy 16.50**

gluten, soya, sulphites, fish

Homemade 'three sheet lasagne' served with cut chips and salad garnish 16.75

fish, egg, gluten, mustard, sulphites, soya, milk

Homemade steak and ale pie served with hand cut chips, garden peas and beef gravy 16.75

egg, gluten, milk, sulphites, fish, soya

**Hunters chicken – grilled chicken breast, topped with bacon and BBQ sauce,
melted cheese and served with hand cut chips and garden peas 16.50**

milk 

Please Note: When main-crop potatoes are out of season, we use new potatoes for our chips. New potatoes don't brown as much and can be a little more bitty in texture, but they're still freshly prepared and delicious.

But if you'd prefer, we also offer our skin-on fries as an alternative - just ask your server.

THE GRILL

**8oz sirloin steak served with a grilled tomato, mushrooms,
onion rings, chips and garden peas 26.95**

onion rings: gluten, sulphites, fish

**8oz rib-eye steak served with a grilled tomato, mushrooms,
onion rings, chips and garden peas 29.95**

onion rings: gluten, sulphites, fish

Splash mixed grill

Pork loin, gammon, 4oz sirloin steak, lamb chop, Boston sausage and chicken breast

Served with a grilled tomato, mushrooms, onion rings, chips and garden peas 33.95

sausage: gluten, sulphites, soya, fish; onion rings: gluten, sulphites, fish

**Horseshoe gammon - a generous 8-10oz portion that's been carefully boned and rolled.
Choose your ideal topping - pineapple for a tropical twist, or fried egg for classic comfort**

Served with a grilled tomato, mushrooms, onion rings, chips and garden peas 16.95

onion rings: gluten, sulphites, fish; egg (if chosen)

Add extra pineapple or egg 1.50

egg gf

Add one of our delicious homemade sauces

Peppercorn sauce	3.00	<i>milk, sulphites, soya</i>	gf
Chimichurri sauce	3.00		gf

Please Note: When main-crop potatoes are out of season, we use new potatoes for our chips. New potatoes don't brown as much and can be a little more bitty in texture, but they're still freshly prepared and delicious.

But if you'd prefer, we also offer our skin-on fries as an alternative - just ask your server.

Some dishes may contain food allergens. If you have any allergens please inform a member of staff who will be happy to assist.
If you have a dietary requirement - gluten, vegan, vegetarian - please ask your server and we will try to amend any dish to suit your requirements.

SPLASH BURGERS

Classic burger 15.95

Two 4oz beef patties, baby gem lettuce, red onion, pickles and house spicy cheese sauce
gluten, milk, mustard, soya

Add extra beef patty 3.50

gluten, soya, mustard

Pulled pork burger 15.95

Home cooked pulled pork coated in BBQ sauce with baby gem lettuce, sliced beef tomato
gluten

Bacon burger 17.95

Two 4oz beef patties, crispy smoked streaky bacon, with baby gem lettuce, Emmental cheese, pickles and smoky BBQ sauce
gluten, milk, mustard, soya

Panko chicken burger 15.95

Crispy panko chicken breast, lettuce, sliced beef tomato and garlic aioli
gluten, milk, sulphites, fish, mustard

Halloumi burger 15.95

Pan-fried halloumi, roasted peppers, lettuce and pesto mayo
gluten, milk, tree nuts, egg, mustard 

SIDE UPGRADE

House slaw 3.00

egg, mustard  

All our burgers are served in a brioche bun (*gluten*) with skin-on fries

OPTIONAL EXTRAS

Extra beef patty 3.50

gluten, soya, mustard

Smoked streaky bacon 2.00



Fried egg 1.50

egg  

Some dishes may contain food allergens. If you have any allergens please inform a member of staff who will be happy to assist.
If you have a dietary requirement - gluten, vegan, vegetarian - please ask your server and we will try to amend any dish to suit your requirements.

11-INCH STONE BAKED PIZZAS

All our doughs are homemade and hand finished

Margherita 13.95

Classic tomato sauce, mozzarella and fresh basil

gluten, milk 

Pepperoni 15.95

Tomato, mozzarella and spicy pepperoni

gluten, milk

Seafood 16.95

Tomato, mozzarella, prawns, anchovy, crayfish and black olives

gluten, milk, fish, crustaceans

Vegetarian 15.95

Tomato, mozzarella, peppers, red onion, mushrooms and olives

gluten, milk 

Meat feast 17.95

Tomato, mozzarella, pepperoni, meatballs, ham, spicy beef

gluten, milk

BBQ pulled pork 16.95

BBQ sauce base, pulled pork, red onion

gluten, milk

Tandoori chicken 17.95

Tomato, mozzarella, tandoori chicken, red onion, jalapeños

gluten, milk

Spicy Mexican 16.95

Tomato, mozzarella, chilli con carne, red onion, jalapeños

gluten, milk, fish

All pizzas and
garlic breads
can be made
with gluten-free
bases upon
request

Why not complete your meal with a portion of loaded fries?

11-INCH GARLIC BREADS

Garlic bread with tomato 8.95

gluten  

Garlic bread with cheese and jalapeños 10.95

gluten, milk

Garlic bread with cheese 9.95

gluten, milk

Garlic bread with mozzarella, pesto and cherry tomatoes 12.95

gluten, milk, tree nuts

SIDES

Skin-on fries 4.00 *gluten - Can be GF* 

Hand-cut chips 4.00 *gluten - Can be GF* 

Mozzarella sticks 4.75 *gluten, milk* 

House slaw 3.00 *egg, mustard*  

Mixed salad 3.50 *mustard*  

DIPPING SAUCES

Garlic aioli 1.50 *egg, mustard*  

Sriracha 1.50  

Sweet chilli 1.50  

Some dishes may contain food allergens. If you have any allergens please inform a member of staff who will be happy to assist.
If you have a dietary requirement - gluten, vegan, vegetarian - please ask your server and we will try to amend any dish to suit your requirements.

SIDES & ACCOMPANIMENTS

Skin-on fries 4.00 <i>gluten - Can be made GF</i> 	House slaw 3.00 <i>egg, mustard</i>  	Mixed salad 3.50 Crispy seasonal leaves, with cherry tomatoes, cucumber, olives, radish, red onion, beetroot <i>mustard</i>  
Chips 4.00 <i>gluten - Can be made GF</i> 	Grated cheese 2.00 <i>milk</i>  	
Chips & mozzarella 5.00 <i>gluten, milk</i> 	Gravy 2.00 <i>gluten, soya, fish, sulphites</i>	
Mozzarella sticks 4.75 <i>gluten, milk</i> 	Bread & butter 2.25 <i>gluten, milk</i>	

Please Note: When main-crop potatoes are out of season, we use new potatoes for our chips. New potatoes don't brown as much and can be a little more bitty in texture, but they're still freshly prepared and delicious.
But if you'd prefer, we also offer our skin-on fries as an alternative - just ask your server.

LOADED FRIES

Crispy fries topped generously and made to order

All loaded fries contain gluten but can be made gluten-free upon request

Homemade chilli con carne and mozzarella 8.95

gluten, fish, milk

Homemade vegan bean chilli and vegan cheese 7.95

gluten  

Homemade pulled pork and BBQ sauce 8.95

gluten

Spicy cheese sauce, mozzarella and jalapeños 7.95

gluten, milk, soya 

Grated Parmesan, truffle oil and rosemary salt 8.95

gluten, milk 

Hot tandoori chicken, tandoori mayo, fresh coriander 8.95

gluten, egg, mustard

Some dishes may contain food allergens. If you have any allergens please inform a member of staff who will be happy to assist.
If you have a dietary requirement - gluten, vegan, vegetarian - please ask your server and we will try to amend any dish to suit your requirements.

SPECIALS

**Pan-fried Cajun salmon supreme, served with a homemade mango salsa,
wild rice and asparagus 19.95**

fish 

**Chicken and bacon carbonara – pan-fried chicken and smoked streaky bacon in a
creamy mushroom, garlic and herb cream sauce, entwined with tagliatelle 18.95**

soya, gluten, sulphites, milk

Why not add a garlic bread?

**Lamb cannon, served pink with baby roast potatoes, minted pea purée,
redcurrant jus and Tenderstem broccoli 27.95**

sulphites 

Beef flat iron kebab served with rice, chimichurri sauce and a side salad 21.95

mustard 

SHARING BOARD

Seafood sharing platter (for 2 people) 44.95

A fresh summer seafood feast, featuring:

Chilli & garlic prawns / Smoked salmon / Crab / Panko prawns / Crayfish tails / Salt and pepper squid
Salad / Warm ciabatta bread / Aioli dip / Sweet chilli dip

fish, crustaceans, gluten, sulphites, molluscs, egg, mustard, soya

Why not
add a side
of fries
for £3.95

VEGETARIAN

Mushroom and spinach lasagne with layers of pasta, creamy béchamel sauce, ricotta, spinach, mushrooms and mozzarella, baked until golden, served with chips and salad 16.25

gluten, milk, soya, mustard 

**Pan-fried halloumi burger with roasted peppers, lettuce and pesto mayo
and served with skin-on fries 15.95**

gluten, milk, egg, tree nuts, mustard 

**Caramelised onion and Applewood cheese tart
served with new potatoes and a dressed salad 15.95**

gluten, milk, egg, mustard 

VEGAN

Homemade smoky five bean chilli served with wild rice 15.95  

**Vegan garden pizza with tomato base, vegan cheese, mushrooms,
red onions, spinach, peppers and cherry tomatoes 15.95**

gluten - Can be made GF upon request  

**Mushroom & spinach tagliatelle – pan-fried mushrooms in a creamy garlic plant-based sauce,
entwined with tagliatelle, finished with spinach and vegan mozzarella 15.95**

gluten  

SPLASH TRADITIONAL SALADS

All our salads are served with:
new potatoes, mixed leaves, cucumber, heritage cherry tomatoes, red onion, beetroot, olives, radish

Choose your dressing:

French (*mustard*) / Ranch (*milk, egg*) / Balsamic and olive oil

Fresh dressed crab served with lemon 18.95

crustaceans 

Crayfish tail and smoked salmon 18.95

crustaceans, fish 

Caramelised onion and Applewood cheese tart 15.95

gluten, milk 

8oz chargrilled flat iron steak finished with chimichurri 21.95



SIGNATURE SALADS

**Chicken and bacon Caesar – chargrilled chicken, crispy bacon, baby gem lettuce,
herb croutons, Parmesan and a creamy Caesar dressing 16.95**

gluten, milk, egg, fish

**Traditional ploughman's board – mature cheddar, red cheddar, stilton, honey glazed ham,
pork pie, pickled onions, red onion chutney, crusty bread and dressed salad 16.95**

gluten, milk, mustard, sulphites, soya

TOASTED FLATBREADS

Served 12pm-2.30pm

All our toasted flatbreads (*gluten*) are served with crisps and salad garnish (*mustard*)

Chicken tandoori with red onion, topped with tandoori mayo and shredded lettuce 9.95

gluten, egg, mustard

Flat iron steak cooked medium with homemade chimichurri sauce 9.95

gluten

North Atlantic prawns in homemade Marie Rose sauce and shredded lettuce 9.95

gluten, crustaceans, sulphites, egg, celery, mustard

Grated cheddar cheese and sliced beef tomatoes 7.95

gluten, milk 

Boston sausage and red onion chutney 8.95

gluten, soya, sulphites

Vegan sausage and red onion chutney 7.95

gluten  

Why not upgrade crisps to fries for 2.00 (half portion)

SIDES

Skin-on fries 4.00
gluten - can be made GF upon request 

Onion rings 4.50
gluten, sulphites, fish 

House slaw 3.00
egg, mustard  

Hand-cut chips 4.00
gluten - can be made GF upon request 

Mozzarella sticks 4.75
gluten, milk 

Mixed salad 3.50
mustard  

Please Note: When main-crop potatoes are out of season, we use new potatoes for our chips. New potatoes don't brown as much and can be a little more bitty in texture, but they're still freshly prepared and delicious.
But if you'd prefer, we also offer our skin-on fries as an alternative - just ask your server.

Some dishes may contain food allergens. If you have any allergens please inform a member of staff who will be happy to assist.
If you have a dietary requirement - gluten, vegan, vegetarian - please ask your server and we will try to amend any dish to suit your requirements.

CHILDRENS MEALS

(Under 10's only)

4oz beef burger topped with cheese in a brioche bun, served with chips

gluten, milk, mustard

One Boston sausage served with chips, garden peas or baked beans and gravy

gluten, soya, sulphites, milk

One vegan sausage served with chips, garden peas or baked beans and gravy

gluten  

Half a battered haddock served with chips and mushy peas

(may contain small bones)

gluten, sulphites, fish

Whole tail scampi served with chips and garden peas or baked beans

gluten, crustaceans

Chicken breast served with new potatoes, garden peas and gravy

gluten, milk, fish, sulphites

Three chicken nuggets served with cut chips and garden peas or baked beans

gluten, soya

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

gluten, soya, fish, sulphites, milk

All children's
meals are
7.25

A child's portion of all of the vegetarian and vegan options are also available on request.

Please Note: When main-crop potatoes are out of season, we use new potatoes for our chips. New potatoes don't brown as much and can be a little more bitty in texture, but they're still freshly prepared and delicious.

But if you'd prefer, we also offer our skin-on fries as an alternative - just ask your server.

Some dishes may contain food allergens. If you have any allergens please inform a member of staff who will be happy to assist.
If you have a dietary requirement - gluten, vegan, vegetarian - please ask your server and we will try to amend any dish to suit your requirements.

DESSERTS

All desserts
7.50

We are proud to offer a selection of homemade desserts, all carefully prepared by our chef. Using traditional recipes and quality ingredients, each dessert is made with care to bring you the best in classic sweet treats.

Lemon tart - crisp pastry case filled with smooth, tangy lemon custard

gluten, egg, milk

Raspberry, white chocolate and pistachio roulade - a light sponge, rolled with pistachio and white chocolate cream and fresh raspberry filling, finished with a pistachio crumb

gluten, egg, milk, tree nuts

Brookie – layers of rich chocolate brownie and buttery chocolate chip cookie baked together

gluten, egg, milk, soya

Homemade cheesecake of the day

gluten, milk

Salted caramel banoffee pie – buttery biscuit base layered with rich golden caramel, fresh sliced banana and whipped cream

gluten, milk

All the above desserts are served with the choice of pouring cream or vanilla ice cream, or choose your own ice cream flavour for an extra 50p.

Mango and passionfruit brûlée, infused with passionfruit and mango, topped with caramelised sugar for a crisp finish

egg, milk

For gluten-free and vegan desserts - please ask your server for today's options.



IMPORTANT ALLERGY INFORMATION – PLEASE READ

Some of our desserts contain **NUTS** and **nut-based ingredients**. Due to the nature of our kitchen, we **cannot guarantee** that any item is completely free from nut traces. If you have a **nut allergy or any other food allergy**, you **MUST inform a member of staff BEFORE ordering**. A member of our team will then advise the kitchen and take all possible precautions.

Your safety is extremely important to us — **please speak to staff** if you have any concerns.

ICE CREAM & SUNDAES

CLASSIC SCOOPS

Choose from our carefully selected, hand-crafted Applebys ice cream flavours

Vanilla
Strawberry

Chocolate fudge
Rum and raisin

Raspberry ripple
Bubblegum

Cookie dough
Lemon meringue pie

VEGAN ICE CREAM

Vanilla
gf v ve

Tropical
gf v ve

FROZEN YOGHURT

Black cherry
gf v

SORBET

Green apple
gf v ve

Peach & passionfruit
gf v ve

1 scoop 3.00 2 scoops 4.75 3 scoops 6.25

All ice creams (except vegan and sorbets) contain milk and egg

SIGNATURE SUNDAES

Chocolate brookie sundae 8.95

Warm chocolate brookie served with scoops of chocolate and vanilla ice cream, chocolate sauce, whipped cream and chocolate drops v

milk, egg, gluten, soya

Banana split 8.95

Split banana with scoops of vanilla, chocolate and strawberry ice cream, drizzled with chocolate and caramel sauce, topped with whipped cream, chopped nuts and a cherry

milk, egg, nuts, soya v

Summer berry meringue sundae 8.95

Vanilla ice cream with fresh berries, berry coulis, whipped cream, finished with meringue pieces

milk, egg, gluten v

Cheese and biscuits 8.95

Brie, stilton, mature white cheddar, mild cheddar served with caramelised onion chutney, grapes, celery and a selection of crackers

gluten, celery, milk

Some dishes may contain food allergens. If you have any allergens please inform a member of staff who will be happy to assist.
If you have a dietary requirement - gluten, vegan, vegetarian - please ask your server and we will try to amend any dish to suit your requirements.

HOT BEVERAGES

Americano	3.65	Liquor Coffee	7.50	Pot of tea (for one)	3.40
Cappuccino	3.95	Tia Maria or Cointreau		Herbal and Fruit Teas	3.40
Latte	3.95	Liquor Coffee	7.75	Hot Chocolate	4.15
Mocha	4.15	Whiskey or Brandy			
Single espresso	3.15				
Double espresso	4.15				



THURSDAY TRADITIONAL ROAST

Indulge in our Thursday lunch OAP special two-course meal, complete with a comforting cup of tea or coffee.

MAIN COURSE: TRADITIONAL ROAST DINNER

DESSERT: HOMEMADE DESSERT

BEVERAGE: YOUR CHOICE OF TEA OR COFFEE

• 60 AND OVER: 15.45 / • FOR DINERS UNDER 60: 17.45

Join us every Thursday for a taste of homecooked food that will warm your heart and satisfy your cravings.



SUNDAY TRADITIONAL ROAST

Join us every Sunday from 12pm-3pm for a delightful dining experience!

Bookings Essential

- Due to overwhelming popularity, reservations are highly recommended for our Sunday roast dinners.

1 course 17.95 • 2 courses 22.95 • 3 courses 27.95

Indulge in a selection of three meats, served with seasonal vegetables and potatoes.

Vegetarian and Vegan options available - Please ask our staff for the offerings.

OUR SUPPLIERS

STOKES COFFEE

We take great pride in our coffee, and our commitment to excellence begins with our trusted supplier, Stokes Coffee, based right here in Lincoln.

Stokes Coffee has been a cornerstone of the Lincoln community for years, roasting and sourcing the finest coffee beans from around the world. Their dedication to quality, sustainability, and ethical sourcing aligns seamlessly with our values. By partnering with Stokes Coffee, we not only support a local business, but we also ensure that every cup we serve is made from the freshest, carefully selected beans.

WOOLLISS & SON BUTCHERS

Award winning Family run butchers based in Louth provides us with a wide selection of quality fresh local meats. Woollis & Son Butchers offer premium quality, and delicious cuts of meat including beef, pork, lamb and poultry. All of their produce is expertly prepared by their professional team of butchers in order to guarantee freshness and a rich distinctive flavour.

BOSTON SAUSAGE

Dedicated to making the finest quality handmade Lincolnshire sausages, the family-run Mountain's Boston Sausage is a traditional butcher serving highest quality meats.

APPLEBYS ICE CREAM

Applebys Ice Cream is a cherished establishment located in Conisholme, near Louth, Lincolnshire. Renowned for its traditional homemade ice cream, Applebys offers a diverse range of premium dairy and dairy-free flavours.

LKTE WHOLESALE

Our local wholesale suppliers of fresh fruit, salad produce and vegetables

PILGRIM FOODSERVICE

Founded in 1980 Pilgrim Foodservice is a much-loved, second-generation family business based in Lincolnshire. Suppliers of fresh produce, speciality, chilled, frozen and artisan butcher ranges.

GRIMSBY DOCKS

All our fish is sourced from Grimsby Docks, ensuring the finest quality

SMALL BEER LTD

Small Beer was founded in 1980 and is our local supplier of an exciting range of cask ale, traditional cider, hand-picked wines and spirits