

main



WHILE YOU WAIT...

Sharing Breads (V) (Ve)	3.95
with balsamic and olive oil	
Add ham and chive butter	1.95
Baked Flatbread (V) (Ve)	3.95
with sun-dried tomatoes and pesto	
Mixed Herbed Olives (V) (Ve)	3.95
Warmed Flatbread and Houmous (V) (Ve)	3.95

- TO SHARE -

Baked Camembert (V) (GF)	7.95	Charcuterie Sharing Board (GF)	12.95
with garlic and rosemary, served with ciabatta sticks		mixed cured meats, Lincolnshire stuffed chine, mixed herbed olives, cornichons, roasted tomatoes and warmed breads	
Seriously Loaded Nachos	8.95	Mediterranean Sharing Board (V) (Ve) (GF)	12.95
with pulled pork, sour cream, guacamole, jalapeños and cheese		houmous, mixed herbed olives, slow roasted tomatoes, beetroot falafels, pickles, cornichons and warmed breads	
<i>Vegetarian option available</i>			

STARTERS

Fish Goujons	5.95	Beetroot Falafels (V) (Ve) (GF)	5.25	Seasoned Crispy Whitebait	5.25
in gin and tonic batter with lemon tartare sauce		with dressed salad garnish, houmous and balsamic glaze		with aioli	
Black Pudding Fritter	5.25	Chicken Liver Pâté	5.25	Mozzarella and Tomato Salad (V)	5.95
with bacon lardons and chilli jam		with hand cut brown bloomer and signature homemade pickle		with sticky roasted tomatoes, pine nuts and basil	
Buttermilk Chicken Strips	5.95				
with chipotle mayonnaise					

MAINS

PIES

All our pies are served with creamy mash, buttered green vegetables, rich gravy and crispy onions

Rich Steak and Ale	9.95
Creamy Chicken, Ham, Leek and Thyme	9.95
Goats Cheese, Sweet Potato and Spinach (V)	9.95
Steak and Stilton	9.95

CLASSICS

Batemans Beer Battered Fish	10.25	Trio of Handson's Sausages	9.95
with skin on fries, mushy peas and homemade signature tartare sauce		with coarse grain mustard mash, red wine gravy and onion rings	
Rich and Tasty Beef or Vegetarian Lasagne (V)	9.95	<i>Vegetarian & Gluten Free options available</i>	
with garlic flatbread and side salad		Ham and Eggs	8.95
Scampi and Chips	8.95	hand carved ham with skin on fries and two free-range eggs	
whole tail breaded scampi, skin on fries, tartare sauce and garden peas			



STOVE

Sticky Black Sesame Salmon with oriental veg, rice and soy dipping sauce	12.95	Slow Cooked Lamb Shank Madras with white rice and garlic naan	13.95	Slow Cooked Beef Rib with baby onions, creamy mash and a medley of green vegetables	13.95
Roasted Tomato, Pesto and Basil Linguine (V)	12.95	Creamy Mushroom Risotto (V) served with parmesan crisp and crispy sage	10.95	King Prawn, Garlic and Chilli Linguine	12.95
<i>Add chicken</i>	2.00	<i>Add chicken</i>	2.00		

GRILL

10oz* Gammon Steak with two free-range eggs, skin on fries and pineapple relish	9.95
Lemon and Black Pepper Chicken butterfly lemon and black pepper chicken breast with skin on fries and salad	8.95

All our steaks are served with skin on fries, dressed salad garnish and onion rings

Rump Steak	14.95	Choose a flavoured butter glaze:	Add a steak sauce	2.50
Sirloin Steak	16.95	Lemon and Herb <i>or Chilli and Garlic</i>	Peppercorn, Dianne <i>or Blue Cheese</i>	

Surf up your turf - add pan-fried garlic prawns to your steak 3.00

BURGERS

Our burgers are served in a brioche bun with crispy lettuce, sliced tomato, skin on fries and house slaw

Gourmet Beef	13.95
two beef patties, smoked streaky bacon, potato rosti, fried egg and smoky mayo burger sauce, with onion rings	

Bacon and Cheese Burger beef patty, cheese and smoked bacon	9.95	Mexican beef patty, chilli cheese, salsa, guacamole, jalapeños, tortilla nachos and smoky mayo burger sauce	10.95
Smoky Beef Stack beef patty, cheese, smoked streaky bacon, pulled pork and smoky mayo burger sauce	10.95	Halloumi Stack (V) grilled halloumi, potato rosti, red onions, guacamole, salsa and jalapeños	10.95
Buttermilk Chicken cheese, streaky bacon, pulled pork and smoky mayo burger sauce	10.95		

SIDES 2.95

Skin on Fries | Mac and Cheese | Onion Rings | Crispy Tempura Vegetables
Garlic Flatbread | Cheesy Garlic Flatbread | Medley of Green Vegetables

DESSERTS 5.25

Rich Chocolate Brownie with toffee fudge ice cream	Hot Pudding of the Day with custard <i>or</i> ice cream	Sweet Toasted Waffle with banana & toffee ice cream and chocolate sauce
Ice Cream Meringue Sundae with berry compote	Lemon Tart with raspberry coulis	Cheesecake of the Day with vanilla ice cream

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Dietary Requirements

We aim to make our food enjoyable for as many people as possible, so we have a great range of vegetarian, vegan and dietary specific dishes.

(V) Vegetarian (Ve) Vegan (GF) Gluten Free

Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely "free-from" traces of allergens. Full allergen information on the ingredients in the food we serve is available upon request - please speak to a member of the team. Please advise the team of any dietary requirements when ordering. *All weights are approximate prior to cooking.

Fish and poultry may contain bones and/or shell. Some dishes may contain alcohol which may not be listed on the menu. Our menu descriptions do not list all ingredients.

ESTD 2018
BROWN BEAR
PUB CO