



ROYAL OAK INN
'The Splash'

Menu

Starters

Bruschetta 5.95 v ve

Chopped fresh tomatoes with an infused garlic & basil oil, served on a crusty ciabatta bread

Chicken liver pâté 6.50

Homemade chicken liver pâté served with granary toast and onion chutney

Baked cheddar mushrooms 6.50 v

Mushrooms baked in a cheese sauce, topped with cheese, served with a crusty ciabatta bread slice

Crab, lime and chilli toast 6.75

A crusty ciabatta slice smothered with a lime & chilli mayonnaise, topped with fresh crab meat

Charcuterie for 1 person 9.95 for 2 people 14.95

A selection of cured meats served with crusty ciabatta bread, balsamic & olive oil dip and a side of olives

Classics

Fresh beer battered haddock and chips 12.25

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

Grilled haddock 12.25 gf

Served with new potatoes and garden peas (may contain small bones)

Scampi and chips 11.50

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

Award-winning Boston sausages 11.50

Three Boston sausages served with cut chips and peas with rich beef gravy

Homemade steak & ale pie 12.25

A delicious short crust pastry pie served with cut chips and garden peas

In-house three sheet lasagne 11.95

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 salad garnish

Hunters chicken 12.95 gf

Grilled chicken breast, topped with bacon & homemade BBQ sauce, melted cheese
and served with cut chips & garden peas



Specials

Fillet beef stroganoff 18.95

Tender fillet beef cooked in a creamy sauce with brandy and French mustard served with white long grain rice

Pan fried fillet of sea bass 15.50 gf

Topped with a sizzling ginger, garlic and coriander medley, served with new potatoes and mixed salad

Greek marinated lamb kebabs 15.95 gf

Served with a homemade tzatziki sauce, a fresh chopped salad with olive oil & lemon juice
on a bed of white long grain rice

Scallop & prawn Panciotti pasta 14.95

Served in a white wine & dill sauce with salad

The Grill

8oz sirloin steak 16.95

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

8oz ribeye steak 18.95

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

Splash mixed grill 24.95

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



Add one of our delicious homemade sauces:

Peppercorn sauce 3.50

Blue cheese sauce 3.50



Piri piri chicken burger 11.95

A medium spiced chicken breast, battered or grilled, topped with lettuce and tomato

Splash steak burger 12.50

8oz beef burger topped with jalapeños, lettuce and a homemade spicy cheese sauce

Halloumi burger 10.95 v

Pan fried halloumi, marinated in a green pesto topped with lettuce and tomato

The Greek burger 12.95

A lamb burger Bursting with flavour topped with homemade tzatziki sauce, red onion and lettuce

Veggie-lant burger 10.95 v ve

Our vegan plant-based topped with lettuce and tomato

Fillet o' Splash 11.50

5oz battered haddock burger topped with homemade tartare sauce and lettuce

All of our burgers are served in a brioche bun served with chips .

Swap for sweet potato fries for a supplement of £2

Vegetarian / Vegan

Veggie-lant burger 11.25 v ve

Our vegan plant-based burger topped with lettuce and tomato

Wild mushroom & spinach lasagne 11.95 v

Wild mushrooms and spinach cooked in a cream cheese sauce layered with pasta sheets and a creamy béchamel sauce, topped with a white cheddar cheese, served with cut chips and a salad garnish

Vegetable jambalaya 11.95 v ve

A mixture of seasonal vegetables cooked in a paprika & herb tomato based sauce, served with soft white rice

Vegan Hot pasta 11.95 v ve

Penne pasta served in a rich tomato & basil sauce and accompanied with a salad garnish



Salads

Chicken & guacamole salad 12.95 gf

Grilled chicken breast topped with a fresh guacamole

Prawn salad 13.95

Fresh North Atlantic prawns accompanied with a Marie rose sauce

Dressed crab salad 15.95 gf

Locally sourced fresh dressed crab served with coleslaw

Hot beef Thai salad 14.50 gf

5oz-6oz sirloin, sizzling ginger, garlic and coriander

All above salads are served with lettuce, cucumber, tomato, red onion, edamame beans and new potatoes

Caramelised red onion & cheese tart 10.95 v

Homemade caramelised red onion in a pastry case topped with a red cheddar then baked and served with new potatoes, mixed salad and coleslaw

Children's

4 oz beef burger

Topped with cheese in a burger bun, served with chips

Boston sausage

Two sausages served with cut chips, garden peas and gravy

Chicken nuggets

Served with cut chips and garden peas

Battered haddock

Half a battered haddock served with chips and mushy peas (may contain small bones)

All children's meals are
6.50
Under 10's only

Scampi and chips

Wholetail scampi served with chips & garden peas

Penne pasta

Served with tomato & basil sauce

Lasagne

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

Sunday carvery *(available Sundays 12-3pm)*

Small carvery dinner with choice of 2 roast meats, served with seasonal vegetables and potatoes

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



Sides

Chips 2.95

Chips and cheese 3.50

Coleslaw 2.50

Sweet potato fries 3.50

Halloumi fries 3.50

Nachos 4.95

spicy cheese sauce jalapeños, guacamole and sour cream

Loaded fries 4.95

spicy cheese sauce, jalapeños and melted grated cheese

Gravy 1.50

Grated cheese 1.50

Bread & butter 1.00
white bloomer

Dressed mixed salad 2.95

Onion rings 2.50

Desserts

Our pastry/dessert chef rose has worked for us for over 20 years
All of our desserts and pies are homemade using locally sourced produce

Please ask
about our
dessert
specials

Lemon meringue roulade

Served with vanilla ice cream

Cointreau crème brûlée

Served with a homemade shortbread biscuit

Chocolate pot de crème gf

Served with vanilla ice cream

5.95
each

Cherry Bakewell tart

Served with vanilla ice cream

White chocolate & strawberry cheesecake

Served with vanilla ice cream

Cheese and biscuits

Stilton, Camembert, mature white cheddar, mild cheddar
served with grapes, chutney, celery and a selection of crackers 7.95



Dennett's Ice Cream

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
Chocolate
Strawberry
Mint choc chip
Honeycomb
Salted caramel
White chocolate

Sorbet

Passion fruit
Blood orange

Vegan ice cream

Vanilla
Chocolate

v ve

Diabetic ice cream

Natural

1 scoop 2.00	2 scoops 3.80	3 scoops 5.25
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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. 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

Americana	2.80	Liquor Coffee	5.25
		Tia Maria, Brandy or Cointreau etc	
Cappuccino	2.80	Irish Coffee	5.25
Latte	2.80	Pot of tea (for one)	2.80
Mocha	2.80	Herbal and Fruit Teas	2.80
Espresso	2.55	Hot Chocolate	2.50



Weekly Special

GRILL NIGHT Sundays served 5pm-8.30pm **FOR 2 PEOPLE 23.95**

CHOOSE FROM:

- Mini mixed grill; steak, sausage, pork steak, liver, gammon
- 6oz Sirloin steak
- 8oz Gammon
- Grilled chicken breast



Thursday Traditional Roast

Thursdays served 12-2.30pm

CARVERY, DESSERT AND TEA OR COFFEE

13.50 / OAP CONCESSIONS 10.50



Sunday Traditional Roast

Sundays served 12-3pm

1 course 11.95 • 2 courses 15.95 • 3 courses 19.95

Selection of three meats served with seasonal vegetables and potatoes

A vegetarian option is always available