

Service Hours
Tuesday to Saturday

12-3 & 6-9

Sunday 12-6

Set Menu

2 courses for £13.00

3 courses for £16.00

on all dishes marked *except for Sundays



v - Vegetarian

All meals are nut free

Please talk to a member of staff if you have allergies

CONTACT US

www.royaloakriver.co.uk

01304 829 433

Royal Oak

36 Lower Road

River, Dover

CT17 0QU

Starters

White Crab Fish Cake

with chilli, coriander, lime, spring onion & citrus butter
£6.95

Baked Camembert *v

with rosemary & garlic, served with onion marmalade & crusty bread
£6.50

Smoked Haddock Chowder

with crusty bread
£5.95

Woodland Mushrooms *v

with garlic on sourdough bread
£4.95

Homemade Soup of the day*

with crusty bread and butter
£4.95

Sandwiches

Served lunch time

£4.95 or £6.95 with chips

Ham & English Mustard
with salad

Steak
with horseradish

Fish Fingers
with tartare & rocket

Mature Cheddar v
with red onion & tomato

Small Bites

Marinated Olives
with Hummus & warm Pitta Bread v
£4.95

Warm Crusty Bread
with Olive Oil & Balsamic Glaze v
£3.95

Nachos
with Guacamole, Salsa & Sour Cream v
£3.95

Cumberland Sausages in a
Honey Mustard Glaze
£3.95

Mains

Toad In The Hole*
with mashed potatoes, peas & red wine
with onion gravy
£9.95

Chicken, Bacon & Leek Tagliatelle*
in a creamy white wine sauce
£9.95

Succulent Rump Steak
with field mushrooms, grilled tomato & fresh
cut chips garnished with watercress
£14.95

Stuffed Chicken Breast
with goats' cheese, sauté potatoes and
green beans in a creamy tarragon sauce.
£12.95

Vegetarian Curry *v
with poppadum's & rice
£7.95

Chicken Curry*
with poppadum's & rice
£9.95

Beer Battered Fish and Chips*
with garden peas, lemon & tartare sauce
£10.95

Gammon Steak, Egg & Chips*
with pineapple relish
£8.95

Beef Stroganoff
Sautéed beef in a brandy sauce with rice
£11.95

Mushroom Stroganoff* v
Sautéed mushrooms
in a brandy sauce with rice
£8.95

Royal Oak Cheese Burger*
with tomato, gherkin, salad leaves,
coleslaw & fresh cut chips
£9.95

Chicken Burger
Coriander Marinade*
with lime & avocado
£10.95

Spicy Black Bean Burger* v
with lime & coriander
£8.95

Build Your Burger!
Extras is +95p per item
+Bacon
+Brie
+Stilton
+Mushrooms
+Egg

Little Acorns Children's Meals

£4.95

Sausage & Mash
Chicken Goujons & Chips

Fish & Chips
Chicken or Vegetarian Curry
with a poppadum's

Sides

Fresh Cut Chips v	£2.95	Buttered Mash Potato v	£2.95
Cheesy Fresh Cut Chips v	£3.95	Mixed Leaf Salad v	£3.25
Sweet Potato Fries v	£2.75	Giant Onion Rings with Garlic Aioli v	£3.95

Desserts

Dark & White
Chocolate Pot* v

with tuile biscuit
£4.95

Sticky Toffee Pudding* v

with cream or ice cream
£5.95

Crème Brûlée* v

with vanilla
£4.95

Apple & Blackberry
Crumble* v

with custard or cream
£5.95

Cheese & Biscuits v

with brie, stilton & cheddar
£6.95

Ice Cream Selection* v

(3 scoops)
extra ice-cream scoop £1.75
£4.95

Cold Drinks

J20 Orange & Passionfruit	275ml	£2.50
J20 Apple & Raspberry	275ml	£2.50
Schweppes Slimline Tonic	125ml	£1.50
Fever-Tree Tonic	200ml	£2.00
Coca-Cola, Diet Coke or Lemonade	454ml	£2.40
Folkingtons Fruit Juices	250ml	£2.90
Kingsdown Water Still or Sparkling	330ml	£1.50

Hot Drinks

Coffee (Latte, Cappuccino, Espresso)	£2.00
Extra Espresso shot	50p
Irish Coffee with Jameson's Irish Whiskey	£5.00
Tea	£2.00
Hot Chocolate (Ask for cream and marshmallows!)	£2.00

GIN & TONIC

Double measure served in a Balloon Glass with Tonic & Garnish

Adnams
Copper House 40%
Elegant and approachable, classically charged with juniper, rich with floral and citrus notes.
Paired with Fever-Tree Elderflower Tonic & Fresh Orange Wedge garnish.
£9.00

Hendrick's
Gin 41.4%
An odd but marvellous infusion of rose petal and cucumber with hints of coriander, juniper, citrus peel
Paired with Fever-Tree Elderflower Tonic & Cucumber Slice garnish.
£9.00

Gordon's
London Dry 37.5%
Bright piny juniper taste with hints of coriander & lemon zest.
Paired with Schweppes Slimline Tonic & Lime Wedge garnish.
£6.50

Warner Edwards
Elderflower 40%
A beautifully balanced gin that is smooth, sweet and delicately fragrant with summer elderflower.
Paired with Fever-Tree Mediterranean Tonic & Lemon Slice garnish.
£9.00

Gordon's
Premium Pink 37.5%
Made to balance the refreshing taste of Gordon's with a sweetness of raspberries and strawberries and the tang of redcurrant.
Paired with Schweppes Slimline Tonic & a Raspberry garnish.
£7.00

Anno
Kent Dry 43%
Kentish botanicals such as hops, lavender and flowers together with samphire to create an outstanding gin with a unique flavour of Kent.
Paired with Fever-Tree Indian Tonic & Lime Wedge garnish.
£9.00

Brockman's
London Dry 40%
Intensely smooth gin with a soft, fruity character. Notes of Italian Juniper, Spanish citrus fruits, blueberries and blackberries.
Paired with Fever-Tree Lemon Tonic & garnished with an Orange Wedge and Blueberries.
£10.00

Warner Edwards
Lemon Balm 43%
Made with Lemon Balm, a member of the Mint family, this gin produces a herbaceous explosion on the palate that is fresh and distinctive, with a beautiful citrus and minty finish.
Paired with Fever-Tree Indian Tonic & Lemon Slice garnish.
£9.00

Bombay
Sapphire 40%
Includes 10 precious botanicals that are held separate from the spirit in perforated copper baskets.
Paired with Fever-Tree Mediterranean Tonic & Lemon Wedge garnish.
£7.50

Warner Edwards
Rhubarb 40%
The rhubarb juice is extracted using a traditional fruit press and blended with Harrington Dry Gin to produce an alluring pink gin that is voluptuous on the palate.
Paired with Fever-Tree Mediterranean Tonic or Ginger Ale & Orange Slice garnish.
£9.00

Whitley Neill
Blood Orange
Bright, zesty aromas head up a clean, citrus Gin. A sweet fruit burst of Sicilian Blood Oranges offers a smooth crisp taste of Mediterranean sun.
Paired with Fever-Tree Indian Tonic & Orange Slice garnish.
£9.00

Whitley Neill
Raspberry
An initial and distinct juniper, coriander and liquorice flavour that gives way to a bright, fresh vibrant taste of Scottish raspberries. A perfectly balanced Gin with a delicate, fruity taste and a lasting citrus, raspberry flavour
Paired with Fever-Tree Light Tonic & a Raspberry garnish.
£9.00

SPIRITS

	25ml	50ml
Jack Daniels Whiskey 40%	£3.00	£6.00
Bells Whisky 40%	£2.50	£5.00
Jameson Irish Whiskey 40%	£3.00	£6.00
Talisker Single Malt 45.8%	£4.50	£9.00
Smirnoff Vodka 37.5%	£2.50	£5.00
Absolut Vodka 40%	£3.00	£6.00
Morgan's Mellow Spice Rum 35%	£2.50	£5.00
Morgan's Dark Rum 40%	£2.50	£5.00
Bacardi 37.5%	£2.50	£5.00
Courvoisier Brandy 40%	£3.00	£6.00
Pimms 25%	-	£3.30
Cockburn's Ruby Port 19%	-	£2.50
Add a splash of Coca-Cola	£0.90	
Add a splash of Diet Coke or Lemonade	£0.90	

WINE

125ml Available on request

WHITE

175ml 250ml Bottle

Parrotfish Chenin Blanc, South Africa £3.80 £5.50 £16.50
A rich wine with guava, apple and ripe melon flavours and a long lingering finish.
Best paired with Stuffed Chicken Breast

Cortefresca Pinot Grigio, Italy £3.80 £5.50 £16.50
An elegant, soft and dry white wine with excellent flinty minerality.
Best paired with Chicken Tagliatelle

Vistamar Brisa Sauvignon Blanc, Chile £3.80 £5.50 £16.50
On the palate, it is fresh and fruity with well-balanced acidity and a pleasant finish.
Best paired with Curry

Domaine De La Serre Picpoul De Pinet, France £21.00
On the palate, it is fresh and fruity with well-balanced acidity and a pleasant finish.
Best paired with Fish

RED

Parrotfish Pinotage, South Africa £3.80 £5.50 £16.50
An intensely fruity wine with strawberry, raspberry and cherry flavours.
Best paired with Royal Oak Burger

Vistamar Brisa Merlot, Chile £3.80 £5.50 £16.50
It tastes fruity on the palate, with rounded tannins.
Best paired with Beef Stroganoff

Para Dos Malbec, Argentina £4.00 £5.95 £17.00
Round and ripe tannins provide a soft and young character with a long length.
Best paired with Steak

Beyond The River Shiraz, Australia £18.00
A full-bodied and smooth wine enriched with ripe black fruit flavours.
Best paired with Beef Stroganoff

DRAUGHT BEER & CIDER

Fosters 4% Half Pint £1.90 £3.80
An easy-drinking lager that is perfectly balanced with moderate vanilla tasting notes and no hard edges or bitter aftertaste for perfect refreshment.

Whitstable Bay Blonde 4.5% £2.00 £4.00
A contemporary lager featuring an intricate taste profile, distinguished by its unique hop character. It has a floral aroma, paired with buttery biscuit base notes.

Kronenbourg 1664 5% £2.10 £4.20
Known as the 'caviar of hops' by master brewers, Strisselspalt gives it a low bitterness and aromatic quality. A persistent fruity aroma, with notes of citrus peel and spices.

Adnams Lighthouse 3.4% £1.80 £3.60
A golden beer with a light fragrance, lovely malty flavours and a long hoppy finish. Pale Ale and Crystal malts give it a hint of caramel and toffee.

Adnams Broadside 4.7% £1.90 £3.80
Brewed with Pale Ale and Chocolate malt and First Gold hops, Broadside is a dark ruby red beer rich in fruitcake aromas, almonds and conserved fruit.

Adnams Ghostship 4.5% £1.90 £3.80
Good assertive pithy bitterness with a malty backbone. It is brewed with a selection of malts, Pale Ale, Rye and Cara. Citra hops create the great citrus flavours.

Guinness 4.1% £2.00 £4.00
A smooth, creamy and balanced stout. It has the perfect balance of bitter and sweet with malt and roast characters. Sweet smelling with a coffee and malty nose.

Orchard View Cider 4.5% £2.00 £4.00
Clear mid golden in colour, lightly sparkling with a fresh bittersweet apple aroma and characteristic smoky cedar wood notes.

BOTTLED BEER & CIDER

Old Mout Cherries & Berries 4.0% 500ml £4.20
Medley of strawberries, raspberries, cherries and blackberry, with underlying apple notes.

Old Mout Kiwi & Lime 4.0% 500ml £4.20
Bursting with sweet and tangy tropical fruit, kiwi and hints of key lime pie.

Old Mout Passionfruit & Apple 4.0% 500ml £4.20
Perfumed and fragrant with light acidity with a short finish.

Old Mout Pomegranate & Strawberry 4.0% 500ml £4.20
Strawberry jam and vanilla top notes with juicy pomegranate base.

Peroni Nastro Azzurro 5.1% 330ml £3.60
Crisp & clean with a refreshing finish.

Becks Blue 0% 275ml £2.60
Makes for a light, crisp and refreshing alternative.