

# THE FOUR OAKS

Royal Sutton Coldfield

# SUNDAY NGCI MENU

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from this menu.

## BRUNCH

Full English - triple smoked bacon, hash brown, flat mushroom, plum tomato, baked beans, Burford Brown egg, gluten free toast – 15

Full Veggie - flat mushroom, plum tomato, hash brown, baby spinach, baked beans, Burford Brown egg, gluten free toast (v) – 15

Avocado on gluten free toast, poached Burford Brown egg, sour cherry harissa (v) – 9.50

Smoked salmon on gluten free toast, scrambled Burford Brown eggs – 15.50

Proper bacon sarnie - triple smoked bacon, gluten free loaf – 8.50

## WHILST YOU DECIDE

Gordal olives (ve) – 4.50

Smoked anchovies – 5

## SMALL PLATES

Soup of the day, warm gluten free bread (ve) – 7

*Ask a member of the team for today's soup*

Buttermilk fried chicken, Korean BBQ sauce – 9.50

Heritage tomatoes, pickled Crematta®, charred artichokes, peppers (ve) – 9

## PERFECT FOR SHARING

Baked Camembert, apple & brandy chutney, warm gluten free bread (v) *(serves 2)* – 16

## LARGE PLATES

Sea bream & king prawn Malabar curry, toasted coconut black rice, coriander, crispy samphire – 19

Roasted squash & chickpea salad, charred onions, Superstraccia™, Puy lentil dressing (ve) – 14

## ROASTS

*All served with maple heritage carrots, onion purée, cavolo nero & roast potatoes.*

Dry-aged rump of beef, horseradish crème fraîche – 22.50

Quarter lemon & thyme roast chicken – 19.50

Half lemon & thyme roast chicken – 22.50

Roast pork loin, apple & brandy chutney – 20

## SIDES

Chips / Fries (ve) – 5

Sautéed chard, chilli, lemon dressing (ve) – 6

Roast potatoes (ve) – 5

Pigs in blankets, honey & grain mustard gravy – 8.50

Gravy – *unlimited*

## DESSERTS

Apple & blueberry crumble, almond & coconut topping, custard (ve) – 7

Three scoops of ice cream or sorbet – 6.50

*Chocolate (v), Vanilla (v), Honeycomb (v), Clotted Cream (v), Banana Split (v), Hazelnut (v), Lemon (ve), Mango (ve), Raspberry (ve), Blackcurrant (ve), Blood Orange (ve)*



## ALLERGY INFORMATION

*(v) suitable for vegetarians, (ve) suitable for vegans.*

*For full allergen and calorie information, please scan the QR code or talk to a member of the team.*

*A 10% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!)*

*T&Cs – All of our dishes are prepared in a multi-kitchen environment therefore we cannot guarantee that any food item is completely free from traces of allergens. We take care to preserve the integrity of our vegetarian & vegan products, however we must advise that these are also handled in our multi-kitchen environment. Fish, poultry and shellfish dishes may contain bones and/or shell. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu.*