



# THE FOUR OAKS

Royal Sutton Coldfield

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.

## APERITIF

Fitz | 125ml – 8.50 | bottle – 40

*Crisp green apple, citrus and stone fruit. Dry and well balanced with a long lasting finish.*

Pink Fitz | 125ml – 8.70 | bottle – 41

*Expect strawberries & cream on the nose with a crisp refreshing cranberry and redcurrant palate*

## BRUNCH

Smashed avocado, lime & chilli flakes, poached egg, sriracha mayo (v) (538 kcal) – 9  
*Vegan option available, ask a team member for more information*

Shakshuka - baked Burford Brown eggs, spiced tomato sauce, avocado, feta & toast (v) (628 kcal) – 11.50

*Vegan option available, ask a team member for more information*

Proper bacon sarnie (1099 kcal) – 8

## SMALL PLATES

Burrata, Isle of Wight heritage heirloom tomatoes, pink onions, capers & basil (v) (468 kcal) – 8.50

Yoghurt, crumbled feta & sumac dip, hot honey, mint, pink grapefruit & toast (v) (416 kcal) – 8.50

Watermelon & coconut “feta” salad, gordal olive, bitter leaves, toasted pumpkin seeds, chilli maple syrup & oregano dressing (ve) (^) (320 kcal) – 8

Smoked chicken liver parfait, clementine jam & toast (463 kcal) – 8.50

Shetland Island rope-grown mussels, garlic, cream & white wine sauce, caraway bread (626 kcal) – 9.50

Hot Smoked mackerel & creamed horseradish, beetroot, celeriac & apple salsa, toast (532 kcal) – 8.50

## ROASTS

All roasts come with roast potatoes, rainbow roots & seasonal greens served family-style.

Rump of beef & horseradish cream (982 kcal) – 21.95

Ross Cobb chicken (1332 kcal) – 20

Orchard Farm pork belly & Bramley apple sauce (1203 kcal) – 20

*Add extra for the table*

Roast potatoes (v) (322 kcal) – 4

Pigs in blankets (563 kcal) – 4.50

Roasted rainbow roots (v) (210 kcal) – 4

Seasonal greens (v) (137 kcal) – 4.50

## MAINS

Seasonal fish & chips, minted peas & tartare sauce (1172 kcal) – 18

Aged rib & shin bunless beef burger, smoked cheese, ketchup, rosemary salted fries & dill pickle (1401 kcal) – 17  
*Add streaky bacon (62 kcal) – 1.50*

Plant based bunless burger, melted slice, rosemary salted fries & dill pickle (ve) (1270 kcal) – 17

Watermelon & coconut “feta” salad, gordal olive, bitter leaves, toasted pumpkin seeds, chilli maple syrup & oregano dressing (ve) (^) (579 kcal) – 14  
*Add Ross Cobb Chicken breast (422 kcal) – 3.50*

## DESSERTS

Chocolate & nutless butter brownie, Cornish clotted cream ice cream, chocolate sauce (v) (802 kcal) – 8

Lemon curd parfait, blackberry curd, sherbet, blackberry ripple ice cream & meringue (v) (626 kcal) – 8

Three scoops of seasonal ice cream or sorbet – 6.50  
*Choose from Cornish clotted cream (151 kcal), raspberry & sorrel sorbet (39 kcal), blackberry ripple (64 kcal), chocolate blood orange (ve) (81 kcal), rum & raisin (90 kcal), hazelnut & praline (^) (58 kcal).*  
*Ask a member of the team about our other flavours*

Cafe affogato (v) (151 kcal) – 5  
*Add a liqueur – 2*

## CHEESE MENU

All our cheeses come with toast (74 kcal per portion)  
3 cheeses – 12.50 | 5 cheeses – 20 | Smidgen of cheese – 5

Beauvale Blue cheese & toasted hot honey walnuts (^) (168 kcal)

Ashlynn Goats & pear jelly (v) (132 kcal)

Winslade & quince jelly (v) (142 kcal)

Tunworth & damson jelly (138 kcal)

*Adults need around 2000 kcal a day.  
Please turnover for service charge and allergen information.*

*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!)*

*(v) suitable for vegetarians, (ve) suitable for vegans, (-) contains nuts &/or seeds. For full allergen information, please visit our website: [thefouroaks-royalsuttoncoldfield.co.uk](http://thefouroaks-royalsuttoncoldfield.co.uk)*

*T&C's – 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.*