



Main Menu

All our food is made from fresh ingredients, carefully sourced and hand crafted by our team of skilled chefs for you to enjoy

Little Nibbles

Selection of olives
marinated with garlic, lemon and pepper
£4.50 171kcal

Deep fried calamari
aioli
£6.50 723kcal

Rustic bread selection
Somerset butter; dipping oils
£6.50 963kcal

**Honey and mustard
glazed chipolatas**
£4.50 728kcal

Halloumi fries
spicy yoghurt
£6.50 407kcal

Starters

Seasonal soup
sourdough, salted butter
£6.90

Tempura king prawns
sweet chilli jam
£10.40 261kcal

Roasted vegetable terrine
tomato and roasted red pepper chutney,
basil vinaigrette
£9.50 434kcal

Haggis and black pudding Scotch egg
chipotle mayonnaise
£8.80 947kcal

Wood pigeon
potato crisps, beetroot puree,
blueberry jus
£8.80 985kcal

Crispy pork belly
celeriac and apple remoulade
£9.20 847kcal

Sharing Plates

Enjoy with friends as a starter to share or as a main course for one

Butcher's plate
haggis and black pudding Scotch egg,
prosciutto, roasted belly pork,
honey and mustard glazed chipolatas,
pickles, chutney,
mixed sourdough bread
£21.50 1704kcal

**Rosemary and garlic studded
baked camembert**
toasted sourdough,
homemade onion chutney
£16.90 1397kcal

Fishmonger's plate
prawns Marie Rose, smoked salmon,
beer battered fish goujons,
tempura prawns, calamari,
homemade tartar sauce and
mixed sourdough bread
£21.50 860kcal

Steaks

Our steaks are all from British native breeds, carefully chargrilled to order and served with roasted tomato and mushroom, fresh rocket and thick cut chips

8oz Sirloin
with the balance of tenderness and flavour
coming from the small amount of marbling
£26.30 1231kcal

10oz Rib eye
with marbling running through to baste the
meat as it is grilling, this cut has full flavour
and is supremely juicy and tender
£29.40 1501kcal

10oz Gammon steak
free range fried egg or fresh pineapple ring
£17.20 931kcal

12oz Pork tomahawk
char-grilled pork loin and belly served on the
bone, tender and juicy
£19.50 1621kcal

Add a little extra

BBQ sauce **£3.30** 188kcal

Bearnaise sauce **£3.30** 315kcal

Peppercorn sauce **£3.30** 180kcal

Stilton sauce **£3.30** 237kcal

Sunday Lunch

Every Sunday our chefs cook up fabulous roasts for you to enjoy; with a choice of different cuts, proper Yorkshire puddings, crispy roast potatoes, seasonal vegetables and homemade gravy

Classics

Thwaites beer battered fish
thick cut chips, traditional mushy peas,
homemade tartar sauce
small **£15.80** 1015kcal large **£17.40** 1083kcal

Steak and Thwaites Original pie
traditional mushy peas, creamy mash or
thick cut chips, jug of gravy
£16.30 1471kcal

Roast half chicken
dressed salad, coleslaw,
sea salted fries
£17.50 1748kcal

Cumberland sausage
creamy champ mash, caramelised onion gravy,
homemade onion chutney
£14.90 1240kcal

Fish pie
haddock, salmon, smoked haddock and prawns,
creamy mash topping, buttered seasonal greens
£17.40 508kcal

House Caesar salad
gem lettuce, crisp bacon, shaved Parmesan,
marinated anchovies, croutons, boiled egg
£13.90 387kcal
with grilled chicken breast **£15.90** 724kcal

Royal Oak Signatures

Slow cooked lamb shank
braised chorizo and butter bean stew
£21.50 1760kcal

Roasted hake
Provençal mussel sauce, parsley breadcrumbs
£19.50 1051kcal

Sticky beef cheek
cooked in red wine, creamy mash, red cabbage
£18.50 1169kcal

Haunch of venison
dauphinoise potato, fig and red wine jus
£25.50 491kcal

Butternut squash linguine
crispy sage, roasted hazelnuts
£14.50 1739kcal

Wild mushroom risotto
truffle oil
£15.50 802kcal

Burgers

Classic burger
mature cheddar, dill pickle,
tomato chutney, skinny fries
£16.80 945kcal
add back bacon **£1.00** 75kcal

Beetroot, courgette and red pepper burger
avocado, tahini, garlic and
Greek yoghurt dressing, toasted bun,
skinny fries
£15.00 1047kcal

Chicken burger
buttermilk fried chicken, dill pickle,
Caesar dressing, skinny fries
£16.80 919kcal
add back bacon **£1.00** 75kcal

Sides

Thick cut sea salted chips **£4.50** 630kcal

Sea salted fries **£4.50** 509kcal

Beer battered onion rings **£4.50** 228kcal

Creamy mashed potatoes **£4.50** 319kcal

Roasted seasonal vegetables **£4.50** 552kcal

Dauphinoise potatoes **£5.00** 372kcal

Desserts

Sticky toffee pudding toffee sauce, vanilla ice cream **£7.80** 612kcal

Chocolate and hazelnut brownie rich chocolate sauce, vanilla ice cream **£7.90** 792kcal

Blackberry, pear and apple crumble vanilla creme anglaise **£7.90** 749kcal

Cherry baked Alaska Italian meringue **£8.50** 711kcal

Yorvale ice cream **£2.40** per scoop
Please ask for today's selection

The Royal Oak cheeseboard **£10.50**
Selection of cheeses, fruit chutney, grapes, artisan crackers

Only a little room?
Try today's mini dessert served with a tea or coffee of your choice **£7.80**



The Royal Oak started life in the 18th century as a coaching inn and is known for its historic links with literary greats.

Coleridge and Wordsworth are known to have frequented the inn, as did so many of the Romantic poets of the time, including Tennyson, Ruskin, Shelley and Southey. Just outside our inn you can find a carved plaque on the wall that pays testimony to our literary roots.

Today, the Royal Oak is a characterful and charming place to stay where every guest is met with a warm smile and a roaring fire in the colder months. We have cosy rooms after a day out on the fells and your dog companions are more than welcome – we even have a special menu just for them!

Refuel with one of the hearty dishes from our extensive menu, freshly prepared using trusted local suppliers.

AA ★★★★★

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ESTABLISHED 1807

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