

THE ROYAL OAK

SWALLOWCLIFFE

NIBBLE & SHARE

Crispy prawns, curry mayonnaise £8

Smashed avocado, crispy polenta 'soldiers' £6

Smoked trout pâté, Yorkshire pudding £6

START

Roasted tomato soup, wild garlic oil, croutons £6

English burrata, heritage tomatoes, tapenade, salsa verde £8

Cured salmon, apple & horseradish remoulade, dill oil £8

Marinated melon, coppa ham, English feta, black olive, nasturtium £8

MAIN

Pearl barley risotto, spinach, asparagus, beetroot, pecorino, hazelnuts £16

Pan fried black bream, haricot beans, monk's beard, broad beans, mussel cream £18

Rack of lamb, braised shoulder, red peppers, griotte onions, braising jus 18

80z ribeye steak, grilled mushroom, hand cut chips, garlic butter £22

CLASSICS

The Royal Oak beef burger, cheese, bacon, tomato chutney, skinny chips £13.50

Beer battered fish & hand cut chips, mushy peas, tartare sauce £14

Falafel burger, tzatziki, goats curd salad, skinny fries £12

Chicken Caesar salad, anchovies, gem lettuce, croutons, parmesan £12



THE ROYAL OAK

SWALLOWCLIFFE

DESSERT

Affogato £5

Manhattan panna cotta, blood orange, pistachio crumble £8

Banana & rum parfait, salted caramel peanut brittle, caramelised banana £8

Lemon polenta cake, honeycomb, gin granita £8

Dark chocolate brownie, hazelnut praline, boozy cherries, raspberry sorbet £8

British artisan cheese plate, spiced apple chutney, biscuits £10.50

Wookey Hole Cave-aged Cheddar, Bath Soft, Rosary Ash, Cornish Yarg, Blue Stilton

HOT DRINKS

Café Americano £2.50/£2.85

Café latte £2.85

Cappuccino £2.85

Espresso £1.90/£2.25

Selection of Dorset teas/infusions £2.25

Hot chocolate £2.85



If you have any dietary requirements or major allergens please speak to a member of our team Sesame seeds & nuts are used in our kitchen