



# THE ROYAL OAK

## SWALLOWCLIFFE

### SUNDAY LUNCH

#### SNACKS

- Royal Oak fishcake, paprika mayonnaise £6  
Mini Yorkshire puddings, smoked mackerel pâté £6

#### START

- Celeriac & apple soup, Welsh rarebit, rosemary oil £6 *(v)*  
Mushroom risotto, Tunworth, chives, truffle oil £8 *(v)*  
Slow cooked beef croquettes, aged feta, herb dressing £7  
Sea bream tartar, sesame, nori, soy, tapioca crisp £9

#### ROAST

- Roast sirloin of beef, duck fat roast potatoes, Yorkshire pudding, gravy £17  
Roast loin of pork, duck fat roast potatoes, sage 'n' onion stuffing, apple sauce, gravy £15  
Royal Oak nut roast, olive oil roast potatoes, Madeira cream sauce £13 *(v) (n)*  
Served with today's seasonal vegetables  
Cauliflower cheese, roast parsnips, braised red cabbage, beetroot, creed, broccoli

#### MAIN

- Butternut squash & smoked cheddar dumplings, mushrooms, tenderstem, sage £16 *(v)*  
Beer battered fish & hand cut chips, mushy peas, tartare sauce £14.50  
Royal oak beef burger, cheese, bacon, tomato chutney, skinny chips £13.50



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### DESSERT

Affogato £5

Dark chocolate crèmeux, chocolate crumble, Maldon sea salt, yoghurt £8

Sticky toffee & walnut pudding, caramel ice cream, toffee sauce £8 (n)

Café latte panna cotta, amaretti, crème fraiche, espresso syrup £8 (n)

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

*Godminster Cheddar, Tunworth, Cornish Yarg, Cashel blue, Driftwood*

### AND FINALLY...

Domaine l'Ancienne Cure, Monbazillac 2015 (90% Semillon 10% Muscadet)

£6.50 100ml

Chateau Filhot, Sauternes, 2010 (60% Semillon, 36% Sauvignon and 4% Muscadelle)

£9.50 100ml

Taylor's 10 year old Tawny Port

£4.50 50ml

Graham's 10 year old Tawny Port

£7.50 50ml

Martell Cognac VS

£7.50 50ml



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