



# THE ROYAL OAK

## SWALLOWCLIFFE

### WHILE YOU WAIT

House malted bread, salted butter £4

Mixed olives £4

Royal Oak sausage roll, brown sauce £4

### START

Field mushroom soup, cheese & thyme croutons, rosemary oil £6 v

Potted rabbit, celeriac remoulade, pickles, sourdough £9

Steamed organic Cornish mussels, Thai green curry sauce £8

Pastrami salmon, beetroot, pickled cucumber, horseradish, toast £9

Crispy chickpea fritters, butternut squash, harissa & tahini dressing £8 vg

### ROAST

Roast sirloin of beef, Yorkshire pudding, duck fat roast potatoes, gravy £18

Roast loin of pork, sage & onion stuffing, duck fat roast potatoes, apple sauce, gravy £15

Royal Oak nut roast, roast potatoes, Madeira & mushroom sauce £14

Served with today's seasonal vegetables;

Cauliflower cheese, honey roast parsnips, savoy cabbage, creed, braised red cabbage

### MAIN

Chicken Kiev, colcannon, pancetta, parsley, sprouting broccoli £16

Pan fried stone bass, crushed potatoes, leeks, samphire, potted prawn butter £18

Double baked cheese soufflé, spring onion potato salad, melted leeks, truffle cheese sauce £16 v

Beer battered haddock, hand cut chips, mushy peas, tartar sauce, lemon £14.50

### SIDES £4

Fries, Hand cut chips, Seasonal greens; Baby gem, watercress & parmesan salad

\* Served on a piece of wood £100 extra

Please ask if we can modify your choice, however, we cannot guarantee any dish will be completely allergen-free.

The following are regularly used in our kitchen: celery, gluten, eggs, fish, lupin, milk, molluscs, mustard, nuts, sesame seeds, shellfish, soya, sulphites



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### PUDDING

Malted orange profiteroles, dark chocolate sauce £8

Crème fraiche panna cotta, apple caramel, almond crumble £8

Sticky toffee pudding, vanilla ice cream, toffee sauce £8

Royal Oak 'Affogato', vanilla ice cream, chocolate, orange, espresso £6

Ice cream & sorbet £2 per scoop

### CHEESE

British cheese plate, biscuits, chutney £10.50

Godminster Cheddar, Somerset - Pasteurised, hard cow's milk cheese

Cotswold Organic Blue, Gloucestershire - Pasteurised, blue veined soft cow's milk cheese

Bath Soft, Somerset - Pasteurised, soft organic cow's milk cheese

Cerney Pyramid, Gloucestershire - Unpasteurised, ash covered goat's milk cheese

Sharpham Rustic, Devon - Unpasteurised, semi-hard cow's milk cheese

### LITTLE OAKERS

Cheeseburger

Battered haddock

Served with either fries, new potatoes or mash potato

and

Salad, vegetables, beans or peas

Mac & cheese

Served with salad, vegetables, beans or peas

All £6.50

Children's roast, all the trimmings £8

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