



THE ROYAL OAK

SWALLOWCLIFFE

SAMPLE MENU

SNACKS

House baked malted bread, olives, rapeseed oil, balsamic (V) (N) - 6

Spiced hummus, roasted red peppers, toast (VE) - 6

Half pint prawns, Marie Rose, lemon - 8

Crispy buttermilk chicken, chilli & lime yoghurt - 7

START

Tomato & red pepper gazpacho, cucumber, feta, croutons, basil (V) - 6

Aloo tikki chat, crispy chickpeas, coriander & mint chutney, raita (VE) - 8

Grilled peaches, buffalo mozzarella, pickled chillies, mint, pistachios (V) (N) - 8

Charred mackerel, beetroot relish, mackerel tartar, pickled cucumber, dill oil - 8

Chicken liver parfait, gooseberry chutney, toast - 8

ROYAL OAK CLASSICS

Cheeseburger, bacon, glazed bun, baby gem, tomato chutney, pickle, skin on fries - 15

Beer battered fish, hand cut chips, mushy peas, lemon - 15.50

Chicken Caesar salad, anchovies, gem lettuce, parmesan, croutons - 15

House cooked honey & mustard glazed ham, fried eggs, hand cut chips, piccalilli - 15

MAIN

Creedy Carver duck breast, confit leg, dauphinoise, petit pois à la Francais, cherry sauce - 23

Pan fried stone bass, sauté potatoes, artichoke, samphire, crayfish, red peppers, sauce vierge - 20

Double baked cheese soufflé, tomato & shallot salad, watercress, skin on fries (V) - 16

8oz rib-eye steak, devilled mushroom, watercress & shallot salad, hand cut chips, béarnaise - 25

SIDES - 4 EA.

Hand cut chips; Skin-on fries; Seasonal greens; Watercress, baby gem & parmesan salad

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



THE ROYAL OAK

SWALLOWCLIFFE

PUDDING

Affogato – 5

Poached apricots, yoghurt, honey, pistachio, pomegranate (N) (V) - 8

Malted orange profiteroles, dark chocolate sauce - 8

Lemon posset, raspberries, shortbread (V) - 8

Chocolate ganache, miso caramel, chocolate tuile, vanilla ice cream (V) – 8

Ice cream & sorbet - 2 per scoop

CHEESE

British cheese plate, biscuits, chutney - 11

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

Isle of White Blue, Hampshire - Pasteurised, blue veined soft cow's milk cheese

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

Oglesfield, Somerset – Unpasteurised, semi-hard cow's milk cheese

Driftwood, Somerset - Unpasteurised, ash covered goat's milk cheese

Why not treat yourself..?

Stanton & Killeen Classic Rutherglen Muscat *Australia, Victoria* 50ml – 6 Bottle - 30

A red dessert wine we hear you say? Don't worry its delicious! Served chilled, perfect with our chocolate ganache

W & J Graham's 10 year old Tawny Port 50ml – 4.30

Port & cheese! Need we say more?

LITTLE OAKERS All 6.50

Fish & chips, garden peas

Cheeseburger, fries, salad

Sausage, fries, beans

Mac & cheese

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