



THE ROYAL OAK

SWALLOWCLIFFE

SAMPLE SUNDAY MENU

SNACKS

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

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

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

Chicken liver parfait, gooseberry chutney, toast - 8

ROAST

Roast topside of Chicks Grove beef, Yorkshire pudding, duck fat roast potatoes, gravy - 18

Roast belly of pork, herb & onion stuffing, duck fat roast potatoes, gravy, apple sauce - 16

Roast free range chicken, herb & onion stuffing, duck fat roast potatoes, bread sauce, gravy - 15

Royal Oak nut roast, roast potatoes, wholegrain mustard & herb sauce - 14 (V)

Served with today's seasonal vegetables;

Cauliflower cheese, roasted carrot, green beans, cress, broccoli, heritage beetroot

MAIN

Cheeseburger, bacon, sesame seed bun, lettuce, tomato chutney, pickle, skin on fries - 15

Beer battered haddock, hand cut chips, mushy peas, tartare sauce, lemon - 15.50

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

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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

Affogato (V) - 5

Malted orange profiteroles, dark chocolate sauce (V) - 8

Lemon posset, berry compote, shortbread (V) - 8

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

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (V) - 8

CHEESE

British cheese plate, biscuits, chutney - 11

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

Long Clawson Blue Stilton, Leicestershire - Pasteurised, blue veined 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! Serve chilled

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

Port & cheese! Need we say more?

LITTLE OAKERS

Cheeseburger, fries, salad

Battered haddock, fries, peas

Mac & cheese

Sausage & mash, gravy, vegetables

All - 6.50

Children's roast, all the trimmings - 8

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