



THE ROYAL OAK

SWALLOWCLIFFE

MENU

SNACK & SHARE

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

Spiced hummus, za'atar, flatbread (VE) - 6

Crispy whitebait, tartar sauce - 7

Half pint prawns, Marie Rose, buttered bread - 9

Welsh rarebit, tomato fondue - 7

START

Field mushroom soup, herb crème fraiche, rosemary oil, croutons (V) - 6

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

Game & pork terrine, celeriac remoulade, piccalilli, toast - 8

Cured salmon, avocado, fennel, radish, caviar, seeded crisp bread - 10

Fried buttermilk chicken, chilli & lime yoghurt - 7

CLASSICS

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

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

Double baked cheese soufflé, beetroot & shallot salad, walnuts, watercress, fries (N) (V) - 16

8oz sirloin steak, devilled mushroom, watercress salad, hand cut chips, sauce béarnaise - 24

MAIN

Roast venison, braised faggot, celeriac, cavolo nero, pickled blackberries, peppercorn jus - 22

Grilled plaice, saffron potatoes, radish, green beans, red pepper & clam sauce - 20

Confit Creedy Caver duck leg, chorizo & bean stew, five spice, greens, salsa verde - 18

Harissa salt baked carrots, onion fritter, spiced labneh, sauté greens, carrot top salsa (VE) - 16

SIDES ALL 4 EA.

Hand cut chips; 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



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PUDDING

Affogato (V) – 6

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

Mango & rum parfait, lime jelly, toasted coconut crisp – 8

Dark chocolate & dulce de leche delice, yoghurt sorbet, lime (V) - 8

Ice cream (2 scoops) - Vanilla, Chocolate, Strawberry or Honeycomb – 4

Sorbet (2 scoops) – Strawberry, Raspberry, Mango or Gin & Tonic - 4

CHEESE

British cheese plate, biscuits, chutney - 12

Black cow, Dorset - Pasteurised, hard cow's milk cheese

Long Clawson Blue Stilton, Leicestershire - Pasteurised, blue veined cow's milk cheese

Cotswold brie, Gloucestershire - Pasteurised, soft cow's milk cheese

Pave Cobble, Somerset - Unpasteurised, ash covered ewes' milk cheese

Solstice, Somerset – Pasteurised, cider washed Guernsey cow'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?

TEA & COFFEE

Americano – 2.90

Latte – 3.20

Cappuccino – 3.20

Flat White – 3.20

Espresso – 2.00

Double Espresso – 2.50

Hot Chocolate – 3.20

Tea Pigs Tea – Choose from; English Breakfast / Earl Grey / Green / Lemon & Ginger / Honey & Rooibos / Peppermint / Camomile – 2.90

Add a flavoured syrup to you coffee – choose Vanilla, Caramel or Almond – 50p

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