



THE ROYAL OAK

SWALLOWCLIFFE

APRIL 2022

SNACK & SHARE

- Mixed marinated olives (V) - 5
House baked malted bread, rapeseed oil, balsamic (V) - 6
Half pint prawns, Marie Rose, buttered bread - 12
Crispy fish taco, habanero & pineapple salsa, coriander crema, lime - 8.
Kimchi fritters, gochujang mayonnaise, spring onions - 8
Pork & chorizo croquetas, paprika mayonnaise - 8

START

- Asparagus & watercress soup, goat's curd, chive oil, croutons (V) - 7.50
Garden smoked trout rilletes, pickled rhubarb, cucumber, horseradish, toast - 9
Aloo tikki chat, crispy chickpeas, raita, coriander & mint chutney (VE) - 9/17
New seasons English asparagus, crispy egg, blood orange, hollandaise, lardo - 12
Pork & chicken terrine, Armagnac prunes, cornichons, chutney, toasted sourdough - 9

CLASSICS

- Cheeseburger, bacon, glazed bun, baby gem, tomato chutney, pickle, fries - 16
Beer battered haddock, hand cut chips, mushy peas, tartar sauce, lemon - 17
Royal Oak double baked cheese soufflé, new potato & spring onion salad, watercress (V) - 17
House cooked ham, fried hen's eggs, hand cut chips, piccalilli, watercress - 16

MAIN

- Roast lamb rack, black olive & goat's cheese panisses, sprouting broccoli, lamb ragu, za'tar, sauce niçoise - 25
Grilled cod, crushed Jerseys, crispy Bath Chap, samphire, cucumber, brown shrimps, butter sauce - 24
Herb-roast guinea fowl breast, sarladaise potato, onions, savoy cabbage, mushrooms, Madeira sauce - 21
Grilled marinated tofu, quinoa, pickled cucumber, mango, satay sauce, sesame (N) (VE) - 9/17
8oz sirloin steak, devilled mushroom, watercress & shallot salad, hand cut chips, béarnaise - 26

SIDES - 4.50 EA.

- Hand cut chips; Fries; Chilli fried greens; Watercress, baby gem lettuce & 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) – 7

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (V) – 8.50

Yoghurt & vanilla panna cotta, rhubarb, almond crumble, blood orange sorbet – 8.50

Dark chocolate marquise, burnt orange syrup, sour cream ice cream (V) – 8.50

Banana cream, Medjool dates, honeycomb, lime, chocolate sorbet (V) – 8.50

Ice cream - Vanilla, Chocolate, Strawberry, Honeycomb – 2.25 per scoop

Sorbet – Strawberry, Raspberry, Mango, Blood Orange – 2.25 per scoop

CHEESE

British cheese plate, biscuits, chutney

3 Cheeses – 10

5 Cheese – 14

Twanger Cheddar, Somerset – Pasteurised, hard cow's milk cheese

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

Tunworth, Hampshire – Pasteurised, soft cow's milk cheese

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

Baronet, Wiltshire – Pasteurised, washed rind Jersey cow's milk cheese

Why not treat yourself..?

Stanton & Killeen Classic Rutherglen Muscat Australia, Victoria 50ml – 7 Bottle – 32

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 – 5.00

Dows Vintage Port 1997 50ml – 10.00

Port & cheese! Need we say more?

TEA & COFFEE

Americano – 3

Latte – 3.30

Cappuccino – 3.30

Flat White – 3.30

Espresso – 2.10

Double Espresso – 2.60

Hot Chocolate – 3.30

Tea Pigs Tea – Choose from; English Breakfast / Earl Grey / Green / Lemon & Ginger /

Honeybush & Rooibos / Peppermint – 3

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

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