



THE ROYAL OAK

SWALLOWCLIFFE
SUNDAY MENU APRIL 2022

SPECIAL COCKTAILS

Mojito – Rum / Lime / Mint / Soda - 9
English Garden – Gin / Elderflower / Mint / Cucumber / Apple - 10

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.
Pork & chorizo croquetas, paprika mayonnaise – 8

START

Asparagus & watercress soup, goats curd, chive oil, croutons (V) – 7.50
Aloo tikki chat, crispy chickpeas, raita, coriander & mint chutney (VE) – 9/17
Pork & chicken terrine, Armagnac prunes, cornichons, chutney, toasted sourdough - 9
Garden smoked trout rillettes, pickled rhubarb, cucumber, horseradish, toast - 9

ROAST

Roast sirloin of beef, Yorkshire pudding, duck fat roast potatoes, gravy – 19.50
Roast loin of pork, duck fat roast potatoes, sage & onion stuffing, apple sauce, gravy - 17
Royal Oak nut roast, roast potatoes, wholegrain mustard & herb sauce (N) (V) – 15
Vegan Nut Roast Option Available on Request.
Roast corn-fed chicken, duck fat roast potatoes, sage & onion stuffing, bread sauce, gravy – 16

Served with today's seasonal vegetables;
Cauliflower cheese, honey roast parsnip, creed, braised red cabbage, savoy cabbage, glazed carrot

MAIN

Cheeseburger, bacon, glazed bun, lettuce, tomato chutney, pickle, fries - 16
Beer battered haddock, hand cut chips, mushy peas, tartare sauce, lemon - 17
Royal Oak double baked cheese soufflé, new potato & wild garlic salad, watercress (V) – 17
Grilled cod, crushed Jerseys, crispy Bath Chap, samphire, cucumber, brown shrimp, butter sauce - 24

SIDES - 4.50 EA

Hand cut chips; Fries; Chilli fried greens; Watercress, baby gem lettuce & parmesan salad

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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



PUDDING

Affogato (V) – 7

Apple & rhubarb crumble, vanilla custard (V) – 8

Yoghurt & vanilla panna cotta, peaches, almond crumble, raspberry sorbet – 8.50

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

Dark chocolate marquise, burnt orange syrup, sour cream ice cream (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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