



THE ROYAL OAK

SWALLOWCLIFFE

MONDAY 23RD MAY 2022

SNACK & SHARE

- Mixed marinated olives (VE) - 5
House baked malted bread, rapeseed oil, balsamic, salted butter (V) - 6
Baked camembert, tomato chutney, toast - 10
Half pint prawns, Marie Rose, buttered bread - 12
Crispy fish taco, habanero & pineapple salsa, coriander crema, lime - 8
Kimchi fritters, spring onions, gochujang mayonnaise, lime (VE) - 8

START

- Aloo tikki chat, crispy chickpeas, raita, coriander & mint chutney (VE) - 9/17
Smoked haddock fish cake, sea purslane, pickled cucumber, warm tartar sauce - 9
Crispy lamb croquette, salsa verde, Homewood ewe's cheese, crispy onions, watercress - 9
Chicken Caesar salad, cos lettuce, anchovies, smoked bacon, parmesan crisp - 9/16

SALADS

- Chicken Caesar salad, cos lettuce, anchovies, smoked bacon, parmesan crisp - 9/16
Rare beef salad, confit tomatoes, beetroot, blue cheese, watercress, crispy onions - 16
Kohlrabi 'noodle' salad, avocardo, edamame beans, cucumber, peanuts, spring onion & ginger dressing - 16

CLASSICS

- Venison burger, 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, tomato, shallot & basil salad, fries (V) - 17
House cooked ham, fried hen's eggs, hand cut chips, piccalilli, watercress - 16

MAIN

- Braised shoulder of Swallowcliffe hogget, asparagus, hogget fat potato, pea tartar, braising sauce - 22
Pan fried hake, crispy potato, samphire, piquillo peppers, prawn & squid 'burger', Thai yellow curry sauce - 22
Herb-roast guinea fowl breast, sarladaise potato, roast onions, savoy, mushrooms, Madeira sauce - 21
8oz bavette steak, onion ring, courgette & parmesan salad, hand cut chips, chimichurri, café de Paris - 24
Glazed baby aubergines, crispy & roast onions, miso, sesame, zhoug, puffed wild rice - 9/17

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

Pistachio & rapeseed oil cake, poached apricots, pistachio praline, apricot sorbet (N) (V) – 8.50

Elderflower custard, English strawberries, basil, caramelised puff pastry (V) – 8.50

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

Orange & rhubarb trifle, toasted almonds, rhubarb sorbet (N) (V) – 8.50

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

Sorbet – Strawberry, Raspberry, 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 – 5.0

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 or Caramel – 50p

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