

THE ROYAL OAK

SWALLOWCLIFFE

MONDAY 18TH JULY 2022

SNACK & SHARE

- House baked malted bread, rapeseed oil, balsamic, salted butter (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, lime (VE) – 8
Roast Padron peppers, muhammara (N) (VE) – 6

START

- Tomato & red pepper gazpacho, cucumber, basil oil, garlic croutons – (VE) 7.50
Aloo tikki chaat, crispy sweetcorn, raita, coriander & mint chutney (VE) – 9/17
Chargrilled peaches, burrata, salsa verde, pickled chillies, coppa ham – 9
Crispy pork belly, watermelon, peanuts, herb salad, nam pla dressing (N) – 10
Potted Devon crab, cucumber chutney, smoked paprika butter, toast – 15.50

CLASSICS

- Cheeseburger, bacon, glazed seeded bun, baby gem, tomato chutney, pickle, fries – 16
Beer battered cod, hand cut chips, mushy peas, tartar sauce, lemon – 17
Royal Oak double baked cheese soufflé, Greek salad, watercress, fries (V) – 17
Chicken Caesar salad, cos lettuce, smoked bacon, anchovies, croutons, parmesan crisp – 9/16
House cooked ham, fried free range eggs, hand cut chips, piccalilli – 16
Roast beef salad, beetroot, blue cheese, tomatoes, crispy onions, watercress – 9/16

MAIN

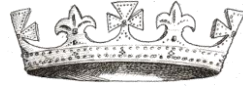
- Roast chicken supreme, sauté potatoes, oyster mushroom, smoked bacon, baby onions, crème fraiche sauce – 20
Pan fried Loch Duart salmon, Jersey Royal's, roasted fennel, tenderstem, brown shrimps, crab bisque – 24
8oz flat iron steak, onion ring, courgette & parmesan salad, hand cut chips, chimichurri, café de Paris butter – 24
Courgette & pea risotto, pine nuts, goats' curd, oyster mushrooms, pea shoots, pecorino velouté (V) – 9/17
Grilled plaice, samphire, cucumber, capers, golden raisins, buttered new potatoes, potted prawn butter – 20

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



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PUDDING

Affogato (V) – 7

'Tiramisu', hazelnut, lime, mascarpone ice cream (N) – 8.50

Warm pistachio cake, poached apricots, pistachio praline, apricot sorbet (N) (V) – 8.50

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

Coconut panna cotta, pineapple, lime & chilli salsa, pineapple sorbet – 8.50

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

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

CHEESE

British cheese plate, biscuits, chutney

3 Cheeses – 10

5 Cheese - 14

Twanger Cheddar, Somerset - Pasteurised, hard cows' milk cheese

Devon Blue, Devon - Pasteurised, blue veined cows' milk cheese

Tunworth, Hampshire - Pasteurised, soft cows' milk cheese

Tor, Somerset - Unpasteurised, ash covered goats' milk cheese

Gorwydd Caerphilly – Unpasteurised, hard cows' 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

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