



# THE ROYAL OAK

## SWALLOWCLIFFE

WEDNESDAY 7<sup>TH</sup> SEPTEMBER

### SNACK & SHARE

- Provençal garlic olives (VE) – 5  
House baked malted bread, rapeseed oil, balsamic, salted butter (V) – 6  
Half pint prawns, Marie Rose, buttered bread – 12  
Kimchi fritters, gochujang mayonnaise, spring onions, lime (VE) – 8  
Macaroni & cauliflower cheese bites, sriracha cheese sauce – 7

### START

- Roast butternut squash & ginger soup, croutons, soy & honey hazelnuts (N) (VE) – 7.50  
Aloo tikki chaat, spiced sweetcorn, raita, coriander & mint chutney (VE) – 9/17  
Crispy pork belly, watermelon, peanuts, herb salad, nam pla dressing (N) – 10  
Crispy fish taco, habanero & pineapple salsa, coriander crema, lime – 8  
Chargrilled peaches, burrata, salsa verde, pickled chillies, coppa ham – 10

### 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, panzanella salad, watercress, fries (V) – 17  
James' 'Coq au Gin', creamed potatoes, glazed carrots, tenderstem broccoli – 22

### MAIN

- Roast guinea fowl breast, bubble & squeak, spring onions, smoked bacon, onion purée, jus gras – 22  
Pan fried hake, sautéed potatoes, sweetcorn & chorizo chowder, tenderstem, mussels, dill – 22  
Courgette & pea risotto, goats' curd, pine nuts, oyster mushrooms, pea shoots, pecorino velouté (V) – 9/17  
8oz flat iron steak, onion ring, courgette salad, hand cut chips, béarnaise, café de Paris butter – 24  
Grilled skate, samphire, golden raisins, capers, pickled cucumber, new potatoes, potted prawn butter – 22

### 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, toffee sauce, vanilla ice cream (V) – 8.50

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

Chocolate delice, cherries, almond, miso ice cream (N) (V) – 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

Driftwood, Somerset – Pasteurised, ash rolled, soft goats' 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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