



# THE ROYAL OAK

## SWALLOWCLIFFE

SUNDAY 4<sup>TH</sup> SEPTEMBER 2022

### SNACK & SHARE

Garlic Provençal olives (VE) – 5

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

### START

Chilled courgette & basil soup, fromage blanc, tapenade croute, basil oil (V) – 7.50

Aloo tikki chaat, crispy chickpeas, raita, coriander & mint chutney (VE) – 9/17

Chargrilled peaches, burrata, salsa verde, pickled chillies, coppa ham – 10

Crispy pork belly, watermelon, peanuts, herb salad, nam pla dressing (N) – 10

### ROAST

Roast sirloin of beef, Yorkshire pudding, duck fat roast potatoes, gravy – 19.50

Roast free-range chicken, duck fat roast potatoes; pork, sage & onion stuffing, bread sauce, gravy – 17

Royal Oak nut roast, roast potatoes, wholegrain mustard & herb sauce (N) (V) – 15

Slow roasted belly of pork, duck fat roast potatoes; pork, sage & onion stuffing, apple sauce, gravy – 18

Served with today's seasonal vegetables;

*Cauliflower cheese, roast beetroot, creed, savoy cabbage, glazed carrot, roasted parsnip*

### MAIN

Cheeseburger, bacon, glazed bun, lettuce, 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, peashoots, fries (V) – 17

Grilled plaice, samphire, golden raisins, capers, pickled cucumber, new potatoes, potted prawn butter – 20

### 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 – 7 (V)

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

Chocolate brownie, chocolate sauce, raspberries, raspberry ripple ice cream - 8.50 (V)

Lemon posset, pineapple, lime & chilli salsa, pineapple sorbet – 8.50 (V)

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

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

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

### 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*

*Corwydd 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 – 5.00

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

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