



THE ROYAL OAK

SWALLOWCLIFFE

TO START

House baked malted bread, rapeseed oil, balsamic, salted butter (V) – 5/8

Torched mackerel, toasted house baked bread, tomato concasse, black olive tapenade, basil – 10

Ham hock terrine, Swallowcliffe apple, wholegrain mustard, pistachio, piccalilli, croutes – 9

White onion & Somerset cheddar soup, croutons, crispy onions, thyme – 7 (V)

Pan seared pigeon breast, roasted beetroot, pickled pear, toasted walnuts, rocket – 9 (N)

MAINS

Beer battered haddock, hand cut chips, crushed peas, curry sauce, tartare sauce, charred lemon – 18

Beef burger, cheddar, bacon, glazed bun, beef tomato, green leaf, pickle, burger sauce, fries – 18

8oz ribeye steak, red wine reduction, stilton butter, watercress and rocket salad, onion rings, hand cut chips – 28

Aloo tikki chaat, spiced sweetcorn, raita, coriander & mint chutney – 9/18 (VE)

Royal Oak double-baked cheese soufflé, butternut squash, pear, chestnut and prune salad, fries – 18 (V,N)

Pan seared fillet of wild halibut, wild mushrooms, sautéed sprouts & Jersey Royals, verjus – 26

SIDES - 4.50 EA

Hand cut chips; Fries; Chilli fried greens; Watercress & parmesan salad

PUDDING

Affogato – 7 (V)

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

Classic vanilla rice pudding, caramelised white chocolate, blueberry – 8 (V)

Salted dark chocolate ganache, miso caramel, gingerbread biscuit, honeycomb ice cream – 8.50

Swallowcliffe Bramley apple press, brandy snap, vanilla ice cream – 8

Ice cream – Vanilla, Chocolate, Strawberry, Honeycomb – 2.50 per scoop

Sorbet – Fig, Passionfruit & Orange, Mango, Blackberry – 2.50 per scoop

CHEESE

British cheese plate, biscuits, chutney – 3 Cheeses – 11 – 5 Cheeses – 15 (V)

Godminster Cheddar, Somerset – Pasteurised, soft 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

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