



THE ROYAL OAK

SWALLOWCLIFFE

TO START

House baked malted bread, whipped salted butter, confit garlic ^{GFA}	5.00/8.00
Carrot & coriander soup, coriander yoghurt, toasted sesame seeds ^{GFA, V}	6.50
Sriracha pork skewers with pickled cucumber salad and lime	7.50
Welsh rarebit on house baked bread toast	7.00
Duck liver parfait, bitter orange chutney, toast ^{GFA}	8.00
Breaded whitebait, tartar, lemon	7.00
Beetroot salmon, pickled cucumber, horseradish cream, toast ^{GFA}	8.50
Spiced polenta chips, lentil dahl, tamarind yoghurt ^{GF, VE}	7.00/12.00

MAIN

Beef burger, bacon, cheddar, glazed bun, tomato, green leaf, burger sauce, pickle, fries ^{GFA}	18.50
The Royal Oak twice baked soufflé, pumpkin, cranberry, walnut & blue cheese salad, fries ^V	18.00
8 ^{0Z} Flat iron steak, peppercorn sauce, onion rings, rocket & parmesan salad, chips ^{GFA}	24.00
Beer battered haddock, hand-cut chips, crushed peas, curry sauce, tartar, charred lemon ^{GFA}	17.50
Skate schnitzel, warm tartar, capers, brown shrimp, new potatoes	24.00
Pan fried gnocchi, wild mushroom velouté, shimeji mushrooms, butternut squash, crispy sage, kale ^{VE}	16.50
Gammon steak with fried eggs, onion rings, chips and parmesan & rocket salad	20.00
Saddle of Venison, dauphinoise potatoes, parsnip purée, tenderstem, red wine jus	26.00

SIDES

Hand cut chips; Fries; Chilli fried greens; Rocket & parmesan salad ^{ALL GF}	5.00
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TO FINISH

Espresso affogato ^V	8.00
Sticky toffee pudding, toffee sauce, vanilla ice cream ^{GFA, V}	8.50
House made 'doughnuts' filled with lemon mascarpone, blackcurrant coulis ^V	8.00
Classic vanilla rice pudding, beurre noisette, caramelised pears ^V	8.00
Chocolate hazelnut tart, orange, rosemary, mascarpone, sesame brittle ^N	8.50
Ice cream ^V – Vanilla, Chocolate, Strawberry & Clotted Cream, Honeycomb	3.00 per scoop
Sorbet ^{GF, VE} – Mango, Raspberry, Cherry, Lemon, Strawberry, Chocolate	3.00 per scoop
Granita ^{GF} – Coffee ^{VE}	3.00 per glass

Three cheese board, artisan biscuits, apple & ale chutney	
Devon Blue ^V ; Somerset Godminster Cheddar ^V ; Tunworth	11.00

HOT DRINKS

Tea Pigs Tea – *Everyday* / *Mao Feng Green* / *Earl Grey* / *Peppermint* / *Honeybush & Rooibos* / *Lemon & Ginger* – 3.00
Coffee – *Espresso* 2.10 (*Double* 2.60) / *Macchiato* 2.80 / *Americano* 3.00 / *Flat White* 3.30 / *Latte* 3.30 / *Cappuccino* 3.30 / *Mocha* 3.50

GF = Gluten Free; GFA = Gluten Free Available; V = Vegetarian; VE = Vegan; N = Contains Nuts

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