



THE ROYAL OAK

SWALLOWCLIFFE SUNDAY LUNCH

While You Wait

Garlic & herb olives	5.00
House baked malted bread, whipped salted butter, confit garlic	5.00/8.00

TO START

Whitebait, tartare, lemon	7.50
Carrot & coriander soup, coriander yoghurt, toasted sesame seeds ^{GFA, V}	6.50
Spiced chickpea chips, lentil dahl, avocado & coriander, cucumber salsa ^{VE, GF}	9.00/18.00
Sriracha pork skewers, pickled cucumber salad, lime	7.50
Pan-fried pigeon breast, rocket, beetroot, toasted walnuts & balsamic raisins ^{GFA}	9.00
Seared scallops, watercress velouté, celeriac puree, black pudding	10.00

MAIN

Rare roast beef, Yorkshire pudding, rosemary & garlic roasted potatoes, gravy ^{GF}	20.00
Slow roasted pork loin, rosemary & garlic roasted potatoes, stuffing, apple sauce, gravy ^{GFA}	18.50
Thyme & lemon roasted chicken, rosemary & garlic roasted potatoes, stuffing, bread sauce, gravy ^{GFA}	18.00
Royal Oak mushroom & apricot nut roast, rosemary garlic roasted potatoes, wholegrain mustard sauce ^{V, N}	17.00

Served with today's seasonal vegetables:

Leek cheese, roasted beetroot, glazed carrot, braised red cabbage

Beer battered Haddock, hand cut chips, crushed peas, tartar sauce, curry sauce, charred lemon ^{GFA}	18.50
Royal Oak double baked cheese soufflé, dressed sweet potato, cranberries, feta, fries ^{V, N}	18.00

PUDDING

Espresso affogato	8.00
Chocolate hazelnut tart, orange, rosemary, mascarpone, sesame brittle ^N	8.50
Bread and butter pudding, crème anglaise	8.00
Sticky toffee pudding, toffee sauce, vanilla ice cream ^{GFA, V}	8.50
Classic vanilla rice pudding, beurre noisette, caramelised pears ^V	8.00
Ice cream ^V – Vanilla, Chocolate, Strawberry & Clotted Cream, Honeycomb	3.00 per scoop
Sorbet ^{GF, VE} – Mango, Raspberry, Lemon, Strawberry, Apple, Chocolate	3.00 per scoop

Three cheese board, house-baked oat biscuits ^V

Tunworth; Somerset Godminster Cheddar; Rosary Goats	11.00
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HOT DRINKS

Tea Pigs Tea – *Everyday / Mao Feng Green Tea / Earl Grey / Peppermint / Honeybush & Rooibos / Lemon & Ginger* – 3.00
 Coffee – *Espresso 2.10 (Double 2.60) / 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