



# THE ROYAL OAK

## SWALLOWCLIFFE

### WHILE YOU WAIT

Mushroom & red pepper marinated olives <sup>GF, DF, VE</sup>	5.50
House-baked malted bread, whipped butter, confit garlic <sup>V, VE, GFA, DFA</sup>	5.00/8.00

### TO START

Pulled pork croquets, apple & jalapeño jam, miso mayo	7.00
Long tail scampi, tartare sauce, Marie Rose sauce, lemon <sup>DFA</sup>	7.00
White onion, confit garlic & thyme soup, crispy onions, croutons <sup>V, GFA</sup>	7.50
Korean style chicken wings, sesame, spring onion, miso mayonnaise <sup>N, GFA, DFA</sup>	7.00
Rarebit, spiced tomato chutney	7.50
Seared Cornish scallops, parsnip purée, black pudding, pickled apple	12.00
Treacle cured salmon, chive cream cheese, pickled cucumber, toast	8.00

### MAIN

Beer battered haddock, hand-cut chips, crushed peas, curry sauce, tartare, charred lemon	18.50
Pan-seared cod, mussels, roasted butternut squash risotto, pickled fennel, samphire <sup>GF</sup>	22.00
Double smash burger, smoked cheese sauce, tomato, green leaf, burger sauce, pickle, fries <sup>GFA</sup>	17.50
8OZ Flat Iron steak, peppercorn sauce, onion rings, rocket & shallot salad, hand-cut chips <sup>GFA</sup>	24.00
Gammon steak, fried hens' eggs, onion rings, hand-cut chips, watercress salad <sup>GFA</sup>	18.00
Double-baked cheese soufflé, beetroot, blood orange & rocket salad, tahini dressing, fries <sup>V, N</sup>	17.00
Chaat masala polenta chips, lentil dahl, pomegranate, raita, tamarind <sup>GF, V</sup>	8.00/16.00

### SIDES

Hand-cut chips; fries; butter-fried greens; rocket & shallot salad <sup>ALL GF</sup>	5.00
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### PUDDING

Espresso Affogato <sup>V, GF</sup>	7.50
Chocolate delice, lime salt, peanut brittle, vanilla ice cream <sup>V, GF, N</sup>	8.00
Tonka bean panna cotta, berry compote, black pepper meringue, honeycomb <sup>GFA, V</sup>	9.00
Sticky toffee pudding, toffee sauce, vanilla ice cream <sup>V, GFA</sup>	8.00
Ice cream <sup>V</sup> – Vanilla; Chocolate; Strawberry & Clotted Cream; Honeycomb	3.00 / scoop
Sorbet <sup>GF, VE</sup> – Mango; Raspberry; Apple; Strawberry, Lemon	3.00 / scoop

Three cheese board, artisan biscuits, spiced tomato chutney

Cashel Blue <sup>V</sup>; Godminster Cheddar <sup>V</sup>; Rosary Goats' <sup>V</sup>

11.00

### HOT DRINKS

'TEA PIGS' TEA – 3.00

Everyday / Mao Feng Green / Earl Grey /

Peppermint / Honeybush & Rooibos /

Superfruit

COFFEE

Espresso 2.10 (Double 2.60) / Macchiato 2.80 /

Cortado 2.80 / Americano 3.00 /

Flat White 3.30 / Latte 3.30 / Mocha 3.50 /

Liqueur Coffee available on request

GF = Gluten Free; XA = GF/VE/V Available; V = Vegetarian; VE = Vegan; N = Contains Nuts; DF = Dairy Free

Please notify your server if you have any allergies; we may be able to 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