



THE ROYAL OAK

SWALLOWCLIFFE
SUNDAY LUNCH

WHILE YOU WAIT

Garlic & herb olives	5.00
House-baked granary bread, salted butter	5.00/8.00

TO START

Moules Marinières à la Crème, house baked bread	8.50
White onion, confit garlic & thyme soup, crispy onions, croutons ^{V, GFA}	7.50
Korean style chicken wings, sesame, spring onion, miso mustard mayonnaise ^N	7.00
Chaat masala polenta chips, lentil dahl, pomegranate, raita, tamarind ^{GF, VE}	8.00/16.00
Treacle cured salmon, chive, cream cheese, pickled cucumber, toast	8.00

MAIN

Rare roast beef, Yorkshire pudding, thyme & garlic roast potatoes, gravy	20.00
Slow roasted belly of pork, sage & onion stuffing, apple sauce, thyme & garlic roast potatoes, gravy	19.00
Mushroom & apricot nut roast, thyme & garlic roast potatoes, wholegrain mustard sauce ^{V, N}	17.00

All served with today's seasonal vegetables:

Leek cheese, roasted beetroot, glazed carrot, braised red cabbage, buttered kale.

Double smash burger, smoky red Leicester, tomato, green leaf, burger sauce, pickle, fries ^{GFA}	17.50
Beer battered haddock, hand-cut chips, crushed peas, curry sauce, tartare, charred lemon ^{GFA}	18.50
Royal Oak twice baked cheddar soufflé, beetroot, blood orange & rocket salad, fries ^V	17.00

PUDDING

Espresso affogato ^V	7.50
Sticky toffee pudding, toffee sauce, honey combe ice cream ^V .	8.00
Chocolate delice, lime salt, peanut brittle, vanilla ice cream	8.50
Tonka bean panna cotta, vanilla poached rhubarb, black pepper meringue and honey comb	8.50
Ice cream ^V – Vanilla, Chocolate, Strawberry & Clotted Cream, Honeycomb	3.00 ^{SCOOP}
Sorbet ^{GF, VE} – Mango, Raspberry, Lemon, Strawberry	3.00 ^{SCOOP}
Three cheese board, artisan biscuits, apple & ale chutney	11.00

Cashel Blue ^V; Somerset Godminster Cheddar ^V; Rosary Goats'

HOT DRINKS

'Tea Pigs' Tea – 3.00

Everyday / Mao Feng Green /

Earl Grey / Peppermint /

Honeybush & Rooibos / Lemon & Ginger

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