



THE ROYAL OAK

SWALLOWCLIFFE

SNACK & SHARE

Garlic & chilli olives ^{VE, GF} - 5.50

House-baked malted bread, roast garlic butter ^{GFA} - 5/8

Korean BBQ pork bao bun, sriracha mayonnaise, spring onion - 7.50

Serrano ham, cheese & leek croquetas, paprika mayonnaise - 8

START

Asparagus soup, lemon & herb crème fraiche, cheese croutons, herb oil ^{V, GFA} - 7

Marinated artichokes, whipped 'feta', roasted spring onions, pickled chillies, zhoug ^{GF, VE} - 8

Grilled gurnard, red pepper relish, black olive tapenade, basil oil ^{GF} - 8.50

Chicken & pork terrine, sauce gribiche, pickled shallots, toasted sourdough ^{GFA} - 8

Crispy squid, ginger, chilli, oyster sauce, coriander, lime - 10

CLASSICS

Beer battered haddock, hand cut chips, crushed peas, tartare sauce, lemon ^{GFA} - 18.50

Royal Oak beef burger, smoked bacon, cheese, tomato, baby gem, burger sauce, pickle, fries ^{GFA} - 17.50

Double-baked cheese soufflé, fries, pomegranate, orange, watercress & beetroot salad, tahini ^V - 17.50

MAINS

Roast duck breast, fondant potato, onion purée, English asparagus, Madeira sauce ^{GF} - 24

Grilled plaice, new potatoes, samphire, curried brown shrimp butter, pickled cucumber ^{GF} - 22

Burrata, tomato & basil ravioli, asparagus, shiitake mushrooms, courgettes, hazelnuts, pecorino ^{V N} - 18

8oz flat iron steak, Roscoff onions, garlic butter, watercress salad, bordelaise, hand-cut chips ^{GF} - 24

SIDES - 5.00 EA.

Hand-cut chips, Fries, Butter-fried greens, Watercress & shallot salad ^{ALL GFA, DFA}

GF = Gluten Free; XA = GF/VE/V 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

A discretionary service charge of 12.5% is added to your final bill, 100% of which goes to our staff



THE ROYAL OAK

SWALLOWCLIFFE

PUDDING

Lemon posset, berry compote, shortbread ^{V, GFA} – 8

Yoghurt panna cotta, basil infused strawberries, white chocolate crumb ^{GFA} – 8

Sticky toffee pudding, toffee sauce, vanilla ice cream ^{V, GFA} – 8

Chocolate delice, salted caramel, coffee ice cream, cocoa nib tuile ^{V, GF} – 8

Ice cream ^V – Vanilla, Chocolate, Honeycomb, Strawberry & clotted cream, Salted caramel – 3 per scoop

Sorbet ^{GF, VE} – Mango, Raspberry, Lemon, Strawberry – 3 per scoop

AFFOGATO

Classic – vanilla ice cream, espresso, oat brittle ^{V, GF} – 7

Rum – salted caramel ice cream, espresso, oat brittle, spiced rum ^{V, GF} – 8.50

CHEESE

British cheese board, biscuits, chutney – 12

Godminster Cheddar, Somerset – Pasteurised, hard cow’s milk cheese

Long Clawson Stilton, Devon – Pasteurised, blue veined cows’ milk cheese

Driftwood, Somerset – Pasteurised, ash rolled, soft goats’ cheese

Tunworth, Hampshire – Pasteurised, soft, cows’ milk cheese

Why not treat yourself..?

Stanton & Killeen Classic Rutherglen Muscat Australia, Victoria 50ml – 7 Bottle – 32

A red dessert wine we hear you say? Don’t worry its delicious! Serve chilled.

W & J Graham’s 10 year old Tawny Port – 50ml – 5

Dows Vintage Port 1997 50ml – 10

Port & cheese! Need we say more?

TEA & COFFEE

‘Tea Pigs’ Teas – 3.00

Everyday, Superfruit,
Earl Grey, Mao Feng Green,
Lemon & Ginger, Peppermint,
Honeybush & Rooibos

Coffee

Americano 3.00
Espresso 2.10 / 2.60
Macchiato 2.80
Cortado 2.80
Flat White 3.30
Latte 3.30

Mocha 3.50
Irish Coffee 7.55

GF = Gluten Free; XA = GF/VE/V 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

A discretionary service charge of 12.5% is added to your final bill, 100% of which goes to our staff