



# THE ROYAL OAK

## SWALLOWCLIFFE

### SNACK & SHARE

Garlic & chilli olives <sup>VE, GF</sup> - 5.50

House-baked malted bread, roast garlic butter <sup>GFA</sup> - 5/8

Long tailed scampi, Marie Rose, lemon - 7.50

### START

Watercress soup, lemon & herb crème fraiche, croutons, herb oil <sup>V, GFA</sup> - 7

Chaat masala polenta chips, lentil dahl, pomegranate, raita, tamarind <sup>GF, VE</sup> - 8/16

Treacle cured salmon, chive cream cheese, pickled cucumber, toast <sup>GFA</sup> - 9

Wye Valley English asparagus, spider crab mayonnaise, chervil, brown crab dressing - 12

Lamb carpaccio, goats' curd, salsa verde, crispy onions, watercress - 10

### ROASTS

Rare roast sirloin of beef, Yorkshire pudding horseradish sauce, gravy - 22

Slow roast pork belly, sage & onion stuffing, apple sauce, gravy - 19

Thyme & lemon roast chicken, sage & onion stuffing, bread sauce, gravy - 18.50

Mushroom & apricot nut roast, wholegrain mustard & herb sauce - 17

All served with today's seasonal vegetables:

Roast potatoes; cheesy leeks; roasted carrot; braised cabbage; purple sprouting broccoli, roasted beetroot

### MAINS

Beer battered haddock, hand cut chips, crushed peas, tartare sauce, curry sauce, lemon <sup>GFA</sup> - 18.50

Royal Oak beef burger, smoked bacon, cheese, tomato, baby gem, burger sauce, pickle, fries <sup>GFA</sup> - 17.50

Pea & wild garlic risotto, asparagus, goats' curd, hazelnuts, sauté mushrooms, pea shoots <sup>V, N</sup> - 18

### SIDES - 5 EA.

Hand-cut chips, Fries, Butter-fried greens, Watercress & shallot salad <sup>ALL GF, DFA</sup>

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



# THE ROYAL OAK

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### PUDDING

Apple, rhubarb & golden raisin crumble, vanilla ice cream - 8

Lemon posset, berry compote, shortbread <sup>V, GFA</sup> - 8

Yoghurt panna cotta, basil infused strawberries, white chocolate crumb <sup>GFA</sup> - 8

Sticky toffee pudding, toffee sauce, vanilla ice cream <sup>V, GFA</sup> - 8

Ice cream <sup>V</sup> - Vanilla, Chocolate, Strawberry, Honeycomb, Strawberry & clotted cream - 3 per scoop

Sorbet <sup>GF, VE</sup> - Mango, Raspberry, Lemon, Strawberry, Apple - 3 per scoop

### AFFOGATO

Classic - vanilla ice cream, espresso, oat brittle <sup>V, GF</sup> - 7

Rum - salted caramel ice cream, espresso, oat brittle, spiced rum <sup>V, GF</sup> - 8.50

### CHEESE

British cheese board, biscuits, chutney - 12

Godminster Cheddar, Somerset - Pasteurised, hard cows' 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 Tea - Everyday, Earl Grey, Green, Peppermint, Honeybush & Rooibos, Superfruit, Lemon & Ginger - 3

Americano - 3

Latte - 3.30

Cappuccino - 3.30

Flat White - 3.30

Espresso - 2.10/2.60

Macchiato - 2.80

Mocha - 3.50

Hot Chocolate - 3.30

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