



THE ROYAL OAK

SWALLOWCLIFFE

SNACK & SHARE

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

Whipped smoked cods roe, seeded cracker bread ^{GF} - 7.50

Korean BBQ pork bao bun, sriracha mayonnaise, spring onions, pickled cucumber - 7.50

Pork, leek & cheese croquetas, smoked paprika mayonnaise - 7.50

START

Pea, ham & mint soup, herb crème fraiche, croutons, crispy ham hock ^{GFA} - 7

Marinated artichokes, roast spring onions, whipped 'feta', zhoug, chillies, almonds ^{VE, GF, N} - 8.50

Treacle cured salmon, pastis salad cream, cucumber & fennel salad, croutes ^{GFA} - 10

Ox tongue pastrami, sauce gribiche, pickled turnips, watercress, stout soda bread ^{GFA} - 8

Buratta, salt baked beetroot & pickled beetroot, dill, walnut dressing ^{V, N} - 9

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, pickles, fries ^{GFA} - 17.50

Double-baked cheese soufflé, panzanella salad, rocket, basil oil, fries ^V - 17.50

Fried buttermilk chicken burger, smashed avocado, smoked bacon, spicy mayonnaise, fries - 17.50

MAINS

Roast fillet & braised belly of pork, fondant potato, onion purée, asparagus, salsa verde, cider sauce ^{GF} - 22

Pan fried stone bass, hash brown, broccoli, curried brown shrimp dressing, champagne velouté ^{GF} - 22

Courgette, sumac & pearl barley fritters, shiitake mushrooms, courgettes, basil & red pepper sauce ^{VE} - 18

8oz flat iron steak, Roscoff onions, garlic butter, watercress salad, bordelaise, hand-cut chips ^{GF} - 25

SIDES - 5.00 EA.

Hand-cut chips, Fries, Purple sprouting broccoli, Baby gem, rocket, 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



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PUDDING

Dark chocolate fondant, pistachio brittle, cappuccino ice cream ^V – 8.50

Lemon posset, berry compote, shortbread ^{V, GFA} – 8.50

Sticky toffee pudding, toffee sauce, vanilla ice cream ^{V, GFA} – 8.50

Mango curd tart, coconut & lime sorbet, toasted coconut ^V – 8.50

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.

Chateau Delmond Sauternes 50ml – 7 Bottle – 32
Apricot, honey & citrus peel flavours with a floral and stone fruit bouquet.

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

Cappuccino 3.30

Flat White 3.30

Latte 3.30

Mocha 3.50

Irish Coffee 7.55

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