

THE ROYAL OAK

SWALLOWCLIFFE

START

Antipasti olives ^{VE,GF} – 5.50

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

Tomato & red pepper gazpacho, goats' curd, croutons, basil oil ^V – 7

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

Smoked haddock & trout fishcake, fennel & cucumber salad, warm tartare sauce – 9

Chargrilled peaches, burrata, coppa ham, salsa verde, nasturtium ^{GF} – 9

Monkfish scampi, avocado yoghurt, tomato & green bean salsa, coriander – 10

CLASSICS

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

Royal Oak beef burger, smoked bacon, Oglesfield, tomato, lettuce, burger sauce, pickles, fries ^{GFA} – 17.50

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

Chicken schnitzel, 'nduja & caper butter, fried egg, Sarah's salad leaves, fries – 18

MAINS

Slow cooked pork belly, creamed potato, peas, gem lettuce, goats' curd, black garlic, roasting juices ^{GF} – 22

Pan fried Cornish cod, courgette fritter, brown shrimps, tapenade, grilled courgette, sauce vierge ^{GFA} – 22

8oz flat iron steak, onion rings, watercress salad, peppercorn sauce, hand-cut chips ^{GFA} – 25

Miso roasted hispi cabbage, wild rice, kimchi fritter, crispy cabbage, coriander & lime sauce ^{VE,GF} – 18

SIDES - 5 EA.

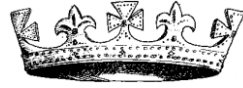
Hand-cut chips; Fries; Sautéed chard & tenderstem broccoli; Baby gem, rocket, watercress & shallot salad ^{ALL GFA, DEA}

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 marquise, cherries, vanilla ice cream, pistachio brittle ^{V, N, GF} – 8.50

Almond tart, poached apricots, raspberry ripple ice cream ^{V, N} – 8.50

Mango brûlée, mango & lime salsa, toasted coconut ^{V, GF} – 8.50

Sticky toffee pudding, toffee sauce, vanilla ice cream ^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, apricot biscuit ^{V, GF} – 7

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

CHEESE

British cheese board, biscuits, chutney – 12

Twanger Cheddar, Somerset - Pasteurised, hard cow's milk cheese

Long Clawson Stilton, Leicestershire - 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

Dow's 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, Decaf
Everyday

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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