

THE ROYAL OAK

SUNDAY 20th AUGUST 2023

SNACK & SHARE

Antipasti olives ^{VE, GF} – 5.50 Bread slate – house baked malted bread, focaccia, butterbean & dill hummus, salted butter ^V – 8 Whipped smoked cods roe, seeded cracker bread ^{GF} – 7.50 Sicilian arancini, truffle mayonnaise, pecorino – 8 Kimchi fritters, gochujang mayonnaise ^{GF, V} – 8

START

Pea & watercress soup, goats' curd, croutons, herb oil ^{V, GEA} – 7 Marinated artichokes, roast spring onions, whipped 'feta', zhoug, chillies, almonds ^{VE, GF, N} – 8.50 Cured Chalk Stream trout, chive cream cheese, pickled cucumber, dill ^{GFA} – 10 Heritage tomato salad, burrata, black olive tapenade, basil oil ^{V, GEA} – 9

ROASTS

Rare roast sirloin of beef, horseradish sauce, gravy -22 Slow roast pork belly, sage & onion stuffing, apple sauce, gravy - 19 Thyme & garlic roasted chicken, sage & onion stuffing, bread sauce, gravy- 18.50 Nut Roast, wholegrain mustard & herb sauce - 17

All served with;

Yorkshire pudding, roast potatoes, leek & cauliflower cheese; roasted carrot; hispi cabbage and tenderstem broccoli.

MAINS

Beer battered haddock, hand cut chips, mushy peas, tartare sauce, lemon ^{GFA} – 18.50 Royal Oak beef burger, smoked bacon, Ogleshield, tomato, lettuce, burger sauce, pickles, fries – 17.50 Double-baked cheese soufflé watermelon, feta, & red onion salad, mint & basil dressing, fries ^V – 17.50 Lobster & Crayfish roll, slaw, pickled celery, crispy onions, fries, Lobster bisque – 25

SIDES - 5 EA.

Hand-cut chips; Fries; Sautéed chard & tenderstem broccoli; Baby gem, watercress, rocket & shallot salad ALL GF

GF = Gluten Free; GF/VE/VA = 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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SWALLOWCLIFFE

PUDDING

Lemon posset, berry compote, shortbread ^{V, GFA} –8.50 Steamed syrup sponge, custard, stem ginger ice cream ^V – 8.50 Dark chocolate mousse, cherries, pistachio, coffee ice cream ^{V, N, GF} – 8.50 Mixed berry Eton mess ^{GFA} – 8.50 Apple & Raspberry crumble, vanilla ice cream v – 8.50 Ice cream ^V – Vanilla, Chocolate, Strawberry & clotted cream, Salted caramel – 3 per scoop Sorbet ^{GF, VE} – Mango, Raspberry, Lemon, Strawberry – 3 per scoop

AFFOGATO

Classic - vanilla ice cream, espresso ^{V, GF} - 7 Rum - salted caramel ice cream, espresso, spiced rum ^{V, GF} - 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, Hamphire – Pasterurised, 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	Coffee			
Everyday, Superfruit,	Americano	3.00	Mocha	3.50
Earl Grey, Mao Feng Green,	Espresso	2.10 / 2.60	Irish Coffee	7.55
Lemon & Ginger, Peppermint,	Macchiato	2.80		
Honeybush & Rooibos	Cappuccino	3.30		
GF = Gluten Free; GF/V	Flat White	3.30	= Vegan; N = Contains Nuts	
	Latte	3.30		
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