



THE ROYAL OAK

SWALLOWCLIFFE

SNACK & SHARE

Marinated olives ^{VE, GF} – 5.50

Bread slate – house malted bread, flatbread, roast spiced carrot hummus, salted butter ^V – 8

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

'K F M' Korean fried mushrooms, kimchi, gochujang mayonnaise ^{VE, GF} – 8

START

Field mushroom soup, goat's curd, tarragon, croutons ^{VE, GFA} – 7

Charred baby gem, ranch dressing, bacon, blue cheese, croutons ^{GFA} – 8

Crispy house cured ham, celeriac remoulade, apple, gem salad – 9

Whole grilled tiger prawns, romesco sauce, sourdough, lemon ^{GFA, N} – 12

CLASSICS

Royal Oak beef burger, smoked bacon, Ogleshiold, tomato, lettuce, burger sauce, pickles, fries – 17.50

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

Crispy breaded bacon chop, fennel & apple slaw, caper & harissa butter, fries – 18

Double-baked cheese soufflé, beetroot, feta, apple & walnut salad, honey mustard dressing, fries ^{V, N} – 17.50

MAINS

Whole grilled plaice, sautéed new potatoes, brown shrimps, Romanesco cauliflower, broccoli, crab & caper butter ^{GF} – 22

6oz flatiron steak, devilled mushroom, onion ring, watercress & shallot salad, garlic butter, hand-cut chips ^{GFA} – 22

Delica pumpkin, Thai yellow curry, tenderstem broccoli, matchstick potatoes, crispy Thai basil ^{VE, GF} – 18

Confit chicken leg, crispy potato, parsnip purée, sauerkraut, greens, roasting juices ^{GF} – 18

SIDES - 5 EA.

Hand-cut chips; Fries; Garlic sautéed broccoli & cavolo nero; Baby gem, watercress & shallot salad ^{ALL GF}

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

- Sticky toffee pudding, toffee sauce, vanilla ice cream ^{V, GFA} – 8.50
- Iced hazelnut parfait, dark chocolate crèmeux, praline, blackberries ^{N, V, GF} – 8.50
- Almond & pear profiterole, miso caramel, pear sorbet ^N – 8.50
- Manhattan panna cotta, pink grapefruit, citrus caramel ^{GF} – 8.50
- Ice cream ^V – Chocolate, Strawberry, Salted caramel – 3 per scoop
- Sorbet ^{GF, VE} – Mango, Raspberry, Lemon, Strawberry – 3 per scoop

AFFOGATO

- Classic – vanilla ice cream, espresso, currant biscuit ^{V, GFA} – 7
- Rum – salted caramel ice cream, espresso, spiced rum, currant biscuit ^{V, GFA} – 8.50

CHEESE

- British cheese board, biscuits, chutney – 12
- Westcombe Cheddar, Somerset – Unpasteurised, hard cow’s milk cheese
- Long Clawson Stilton, Leicestershire – Pasteurised, blue veined cows’ milk cheese
- Tunworth, Hampshire – Pasteurised, soft, cows’ milk cheese
- Driftwood, Somerset – Pasteurised, ash rolled, soft goats’ 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

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		
	Flat White	3.30		
	Latte	3.30		

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