



THE ROYAL OAK

SWALLOWCLIFFE

OCTOBER 2023

SNACK & SHARE

Marinated olives ^{VE, GF} – 5.50

Bread slate – house malted bread, flatbread, red pepper & feta hummus, salted butter ^V – 8

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

START

White onion soup, leek ash, herb oil, croutons ^{VE, GFA} – 7

Smoked mackerel pâté, house pickles, toasted sourdough ^{GFA} – 9

Marinated artichokes, spring onions, whipped 'feta', chilli & coriander ^{VE, GF} – 8.50

Treacle cured Chalk Stream trout, chive cream cheese, pickled cucumber & fennel, croutes ^{GFA} – 10

Smoked haddock fishcake, warm tartare sauce, dill oil – 9

ROASTS

Rare roast sirloin of beef, horseradish sauce, gravy – 22

Slow cooked Chicks Grove lamb, mint sauce, gravy – 19

Roasted lemon, thyme & garlic chicken, bread sauce, sage & onion stuffing, gravy – 18.50

Mushroom & apricot nut Roast, wholegrain mustard & herb sauce – 17

All served with;

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

MAINS

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

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

Whole grilled plaice, new potatoes, Romanesco, tenderstem broccoli, caper & brown shrimp butter – 22

Double-baked cheese soufflé watermelon, feta, & red onion salad, mint & basil dressing, fries ^V – 17.50

SIDES - 5 EA.

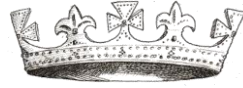
Hand-cut chips; Fries; Sautéed chard & tenderstem broccoli; Baby gem, watercress, rocket & shallot salad ^{ALL GF}

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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PUDDING

- Apple & rhubarb crumble, vanilla ice cream – 8.50
- Lemon posset, berry compote, shortbread ^{V, GFA} – 8.50
- Sticky toffee pudding, toffee sauce, vanilla ice cream ^V – 8.50
- Crème caramel, Earl Grey prunes, almond biscuit ^{N, GFA} – 8.50
- Ice cream ^V – Vanilla, Chocolate, Strawberry, 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, 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' 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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