



THE ROYAL OAK

SWALLOWCLIFFE

SNACK & SHARE

Garlic & basil olives ^{VE, GF} – 5.50

Feta stuffed peppers ^{V, GF} – 5.50

Bread slate – house malted bread, flatbread, beetroot, yoghurt, sesame & dukkha dip, salted butter ^V – 8

Chicken, cauliflower & harissa croquetas, saffron aioli – 8

Crispy tiger prawns, lime, sesame & soy dipping sauce – 10

START

Broccoli & Stilton soup, crème fraiche, herb oil, house bread ^{V, GFA} – 8

Burrata, coppa ham, blood orange, bitter winter leaves, pistachio ^{N, GF} – 10

Whisky & caraway cured trout, fennel & cucumber salad, treacle soda bread ^{GFA} – 11

Charred mackerel, smoked golden beetroot, ajo blanco, pickled grapes, dill oil ^{GF, N} – 9

Kimchi fritters, gochujang mayonnaise, spring onions ^{GF, VE} – 8

CLASSICS

Royal Oak beef burger, smoked bacon, Oglesfield, gem lettuce, tomato chutney, 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, fried egg, harissa & spring onion butter, fries – 18

Double-baked cheese soufflé, rocket, roasted & pickled onion salad, fries, crispy onions ^{V, N} – 17.50

MAINS

Roast duck breast, glazed carrot, bitter orange chicory, duck meatball, cavolo nero, Madeira sauce – 24

Fish stew – Skrei cod, Scallops, Mussels, fennel, monk's beard, pickled lemon, bouillabaisse ^{GF} – 24

Flat iron steak, onion ring, Caesar salad, garlic & blue cheese butter, red wine sauce, hand-cut chips ^{GFA} – 25

Roasted Delica pumpkin, spiced split yellow peas, toasted almonds, tamarind chutney, mint yoghurt ^{V, N, GF} – 18

SIDES – 5 EA.

Hand-cut chips

Fries

Seaweed buttered new potatoes

Tenderstem broccoli, wasabi dressing, furikake seasoning

Bitter winter leaf salad, honey mustard dressing

ALL GF

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

Please be aware that game dishes may contain shot.

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

- Vanilla crème brûlée ^{V, GF} – 8.50
- Negroni jelly, blood orange, pistachio ice cream ^{GF, N} – 8.50
- Crème fraiche ice cream, Yorkshire rhubarb, white chocolate, ricotta doughnuts ^V – 8.50
- Ice cream ^V – Vanilla, Chocolate, Strawberry, Salted caramel – 3 per scoop
- Sorbet ^{GF, VE} – Mango, Strawberry, Raspberry, Lemon – 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
- Twanger Cheddar, Somerset – Pasteurised, hard cow’s milk cheese
- Isle of White Blue, Hampshire – Pasteurised, soft blue veined cows’ milk cheese
- Bath Soft, Somerset – Pasteurised, soft cows’ milk cheese
- Driftwood, Somerset – Pasteurised, ash goat’s 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
- Warre’s 1997 vintage port 50ml – 10
Port & cheese! Need we say more?

TEA & COFFEE

- | | | | |
|-----------------------------|------------|-------------|--------------|
| ‘Tea Pigs’ Teas – 3.00 | Coffee | | |
| Everyday, Superfruit, | Americano | 3.00 | |
| Earl Grey, Mao Feng Green, | Espresso | 2.10 / 2.60 | Mocha |
| Lemon & Ginger, Peppermint, | Macchiato | 2.80 | Irish Coffee |
| Honeybush & Rooibos | Cappuccino | 3.30 | |
| | Flat White | 3.30 | |
| | Latte | 3.30 | |

GF = Gluten Free; XA = GF/VE/V Available; V = Vegetarian; VE = Vegan; N = Contains Nuts

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