



THE ROYAL OAK

SWALLOWCLIFFE

SNACK & SHARE

Rosemary, garlic & chilli olives ^{GFA,VE} – 5.50

Bread slate – house malted bread, flatbread, parsley & feta hummus, sumac, salted butter ^{GFA,V} – 8

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

Macaroni & cauliflower cheese bites, truffle & chive sauce – 8

START

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

Treacle cured trout, pickled cucumber, chive crème fraiche, treacle soda bread ^{GFA} – 10

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

Crispy Meantime beer battered cod cheeks, warm tartare sauce, pickled kohlrabi, dill oil ^{GFA} – 9

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 butterflied chicken breast, purple sprouting, Lilly peppers, pine nuts, caper & parsley jus, fries ^N – 18

Double-baked cheese soufflé, beetroot, goats curd & candied pecan salad, rocket, fries ^{V,N} – 17.50

MAINS

Roast duck breast, glazed carrot, bitter orange chicory, duck faggot, kale, Madeira sauce – 24

Pan fried Skrei cod, celeriac cream, haricot beans, brown shrimp & blood orange dressing, monk's beard ^{GFA} – 24

Flat iron steak, onion ring, Caesar salad, garlic & blue cheese butter, hand-cut chips ^{GFA} – 26

Salt baked crapaudine beetroot, creamed kale, pickled walnuts, Taleggio parsley & sunflower seed pesto, crispy kale ^{V,N} – 18

Chateaubriand of Wiltshire beef, mushrooms, béarnaise, onion rings, Caesar salad, hand-cut chips ^{GFA} – 65

(For two to share)

SIDES - 5 EA.

Hand-cut chips

Fries

Herb buttered new potatoes

Purple sprouting broccoli, wasabi dressing, furikake seasoning

Bitter winter leaf salad, honey mustard dressing

ALL GFA

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Please only if we can modify your choice, however, we cannot guarantee any dish will be completely allergen free

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PUDDING

- Yoghurt panna cotta, Yorkshire rhubarb, caramelised white chocolate – 8.50
 Lemon posset, berry compote, rosemary shortbread ^{V, GFA} – 8.50
 Dark chocolate delice, salted caramel, hazelnut crumble, milk sorbet ^{V, GFA} – 8.50
 Spotted dick, salted sherry vinegar caramel, vanilla ice cream ^V – 8.50
 Ice cream ^{V, GF} – Vanilla, Chocolate, Strawberry, Salted caramel – 3 per scoop
 Sorbet ^{VE, GF} – 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 cows' milk cheese
 Isle of White Blue, Hampshire - Pasteurised, soft blue veined cows' milk cheese
 Bath Soft, Somerset – Pasteurised, soft cows' milk cheese
 Katherine, Somerset – Unpasteurised, hard goats' 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
 Everyday, Superfruit,
 Earl Grey, Mao Feng Green,
 Lemon & Ginger, Peppermint,
 Honeybush & Rooibos

Coffee

Americano	3.00	Cortado	3.00
Espresso	2.10 / 2.60	Cappuccino	3.30
Macchiato	2.80	Flat White	3.30
Cappuccino	3.30	Latte	3.30
Flat White	3.30	Mocha	3.50
Latte	3.30	Liqueur Coffee	7.55

GFA Gluten Free 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