



THE ROYAL OAK

SWALLOWCLIFFE

SUNDAY MENU 3rd MARCH 2024

SNACK & SHARE

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

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

Macaroni & cauliflower cheese bites, saffron aioli – 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

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

ROASTS

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

Slowed roast rolled belly of pork, apple sauce, sage & onion stuffing, gravy – 19

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

Mushroom & apricot nut roast, herb & mustard cream sauce – 18

All served with;

Yorkshire pudding, roast potatoes, cauliflower cheese; roasted carrot, honey roast parsnip, hispi cabbage, carrot & swede mash, broccoli

MAINS

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

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

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

SIDES - 5 EA.

Hand-cut chips

Fries

Bitter winter leaf salad, honey mustard dressing

ALL GF

THE ROYAL OAK

SWALLOWCLIFFE

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



PUDDING

Lemon posset, red berry compote, rosemary shortbread ^{V, GFA} - 8.50

Spotted dick, salted sherry vinegar caramel, salted caramel ice cream ^V - 8.50

Apple & cinnamon crumble, vanilla ice cream - 8.50

Ice cream ^V - Vanilla, Chocolate, Strawberry, Salted caramel - 3 per scoop

Sorbet ^{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

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

Americano 3.00

Espresso 2.10 / 2.60

Macchiato 2.80

Cappuccino 3.30

Flat White 3.30

Latte 3.30

Mocha 3.50

Irish Coffee 7.55

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