



THE ROYAL OAK

SWALLOWCLIFFE

SNACK & SHARE

Marinated olives ^{GFA, V} - 5

Bread slate – house malted bread, focaccia, flatbread, spiced hummus, feta, sumac, salted butter ^{GFA, V} - 9

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

Crispy buttermilk chicken, sriracha mayonnaise - 8

START

Asparagus & pea soup, crème fraiche, herb oil, house malted bread ^{V, GFA} - 8

Cured trout, seaweed, chilled dill velouté, frisee, pickled cucumber, smoked lemon oil ^{GFA} - 10

Mullet ceviche, avocado purée, tomato salsa, pickled red onions, corn tortilla crisps - 9

Honey & chilli roasted halloumi, baba ghanoush, walnuts, golden raisins, flatbread ^{V, N, GFA} - 9

Isle of Wight heritage tomatoes, burrata, coppa ham, green olive tapenade ^{GFA} - 9

CLASSICS

Royal Oak beef burger, smoked bacon, Oglesfield, gem lettuce, tomato chutney, pickles, toasted bun, fries - 17.50

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

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

MAINS

Roast guinea fowl supreme, stuffed leg, hash brown, wild garlic, Roscoff onions, Madeira jus - 24

Pan fried hake, crisp fishcake, English asparagus, pickled cucumber, caviar & chive beurre blanc, brown shrimps - 24

8oz flat iron steak, onion ring, Caesar salad, café de Paris butter, red wine sauce, hand-cut chips ^{GFA} - 26

Crispy smoked aubergine, roasted artichoke, whipped 'feta', cashew nut hummus, green olive & preserved lemon dressing ^{VE, N} - 20

Chateaubriand of Wiltshire beef, mushrooms, béarnaise, onion rings, red wine sauce, hand-cut chips, Caesar salad ^{GFA} - 75

(For two to share)

SIDES - 5 EA.

Hand-cut chips

Fries

Bitter Italian leaf salad, honey mustard dressing

ALL GFA

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

Yoghurt panna cotta, rhubarb, caramelised white chocolate, raspberry sorbet^{V,N,GFA} – 8.50

Dark chocolate pot, crème fraiche, honeycomb^{V,GFA} – 8.50

Honey & lavender sponge, lemon curd, poppy seed tuile, yoghurt sorbet^V – 8.50

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

Ice cream^{V,GFA} – Vanilla, Chocolate, Strawberry, Salted caramel – 3 per scoop

Sorbet^{VE,GFA} – Mango, Strawberry, Raspberry, Lemon – 3 per scoop

AFFOGATO

Classic – vanilla ice cream, espresso, currant biscuit^{V,GFA} – 7

Frangelico – salted caramel ice cream, espresso, Frangelico, currant biscuit^{V,GFA} – 8.50

CHEESE

British cheese board, biscuits, chutney – 12

Godminster 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 – 3.25

Everyday, Superfruit,

Earl Grey, Mao Feng Green,

Lemon & Ginger, Peppermint,

Honeybush & Rooibos,

Decaf Everyday

Americano 3.25

Cappuccino 3.75

Flat White 3.75

Latte 3.75

Espresso 2.40 / 2.90

Macchiato 3.10

Cortado 3.20

Hot Chocolate 3.75

Mocha 3.95

Liqueur Coffee 7.95

Dairy-Alternative Milk +50p

GFA Gluten Free Available; V = Vegetarian; VE = Vegan; N = Contains Nuts

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