



THE ROYAL OAK

SWALLOWCLIFFE

SUNDAY MENU 21ST APRIL 2024

START

Marinated olives ^{GFA, V} - 5

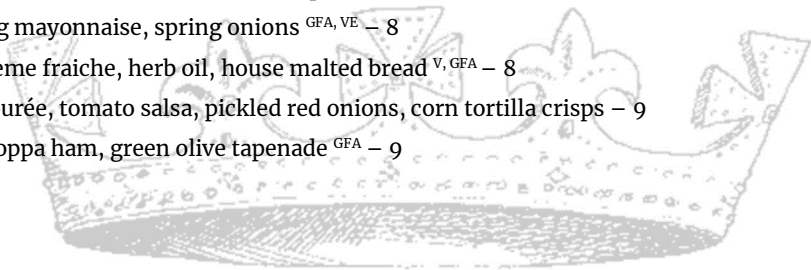
Bread slate – house malted bread, focaccia, flatbread, spiced hummus, feta, sumac, salted butter ^{GFA, V} – 9

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

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

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

IOW tomatoes, burrata, coppa ham, green olive tapenade ^{GFA} – 9



ROASTS

Rare roast sirloin of beef, horseradish cream, gravy -22

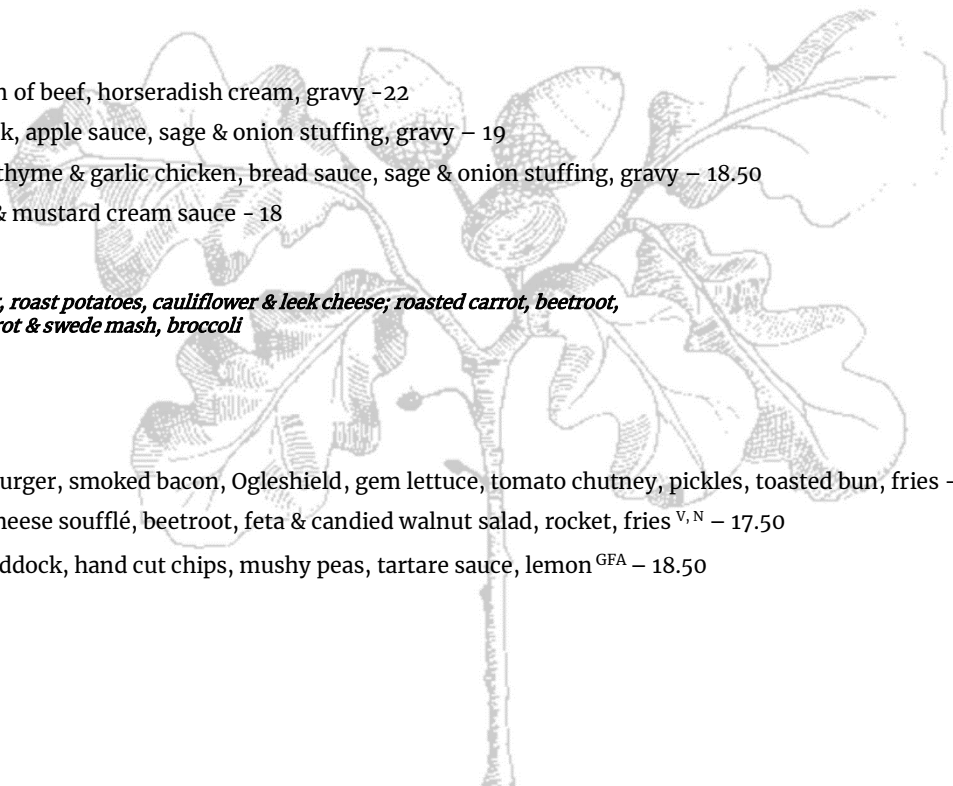
Roast loin of pork, apple sauce, sage & onion stuffing, gravy – 19

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

Nut roast, herb & mustard cream sauce - 18

All served with;

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



MAINS

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

Double-baked cheese soufflé, beetroot, feta & candied 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

ALL GF

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



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PUDDING

- Apple & rhubarb crumble, vanilla ice cream – 8.50
- Lemon posset, red berry compote, rosemary shortbread ^{V, GFA} – 8.50
- Sticky toffee pudding, toffee sauce, vanilla ice cream ^V – 8.50
- Yoghurt panna cotta, rhubarb, caramelised white chocolate, pistachio ice cream ^{V, N, GFA} – 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
- Pedro Ximénez – salted caramel ice cream, espresso, Pedro Ximénez, currant biscuit ^{V, GFA} – 8.50

CHEESE

- British cheese board, biscuits, chutney – 12
- Godminster Cheddar, Somerset – Pasteurised, hard cow’s milk cheese
- Isle of Wight 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 | Americano | 3.25 | Hot Chocolate | 3.75 |
| Everyday, Superfruit, | Espresso | 2.40 / 2.90 | Mocha | 3.50 |
| Earl Grey, Mao Feng Green, | Macchiato | 3.10 | Liqueur Coffee | 7.95 |
| Lemon & Ginger, Peppermint, | Cappuccino | 3.75 | | |
| Honeybush & Rooibos, | Flat White | 3.75 | Dairy Alternative Milk +50p | |
| Decaf Everyday | Latte | 3.75 | | |

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