



THE ROYAL OAK

SWALLOWCLIFFE

SNACK & SHARE

Marinated olives ^{GFA, VE} - 5

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

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

Whipped smoked cod's roe, seeded cracker bread ^{GFA} – 8

START

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

Trout pâté, pickled cucumber & fennel salad, smoked lemon oil, toast ^{GFA} – 9.50

Aloo tiki chaat, spiced chickpeas, tamarind, coriander & mint chutney, yoghurt, Bombay mix ^{GFA, VE, N} – 9

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

Mullet ceviche, avocado purée, tomato salsa, pickled red onions, corn tortilla crisps ^{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, watermelon, tomato & feta salad, mint dressing, crispy shallots, fries ^V – 17.50

Crispy breaded bacon chop, Lilly peppers, pine nuts, caper & parsley sauce, fries, rocket salad ^N – 18.50

Chicken Caesar salad, gem lettuce, smoked bacon, parmesan, anchovies, croutons ^{GFA} – 17.50

MAINS

Guinea fowl breast, potato rosti, roasted carrots, roscoff onions, hispi cabbage, Madeira jus – ^{GFA} 24

Whole grilled plaice, herb crushed potatoes, English asparagus, pickled cucumber, caviar & chive beurre blanc – 27

Courgette & barley fritters, artichokes, whipped 'feta', cashew nut hummus, green olive & preserved lemon dressing ^{VE, N} – 20

8^{oz} rump steak, onion ring, watercress & pickled shallot salad, café de Paris butter, red wine sauce, hand-cut chips ^{GFA} – 26

Chateaubriand of Wiltshire beef, mushrooms, béarnaise, red wine jus, hand-cut chips, watercress & pickled shallot salad ^{GFA} – 75

(For two to share)

SIDES - 5 EA.

Hand-cut chips

Fries

Watercress, rocket, baby gem, parmesan & pickled shallot salad

Garlic & chilli fried greens

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

Manhattan panna cotta, citrus caramel, pink grapefruit, orange crisp ^{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

Spiced 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.

W & J Graham's 10 year old Tawny Port – 50ml – 5

Warre's 1997 vintage port 50ml – 10

Port & cheese! Need we say more?

Espresso Martini – 11

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

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