



THE ROYAL OAK

SWALLOWCLIFFE

SUNDAY MENU 12TH MAY 2024

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 fraiche, 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

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 cheese; roasted carrot, beetroot, broccoli, hispi cabbage, carrot purée

MAINS

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

Double-baked cheese soufflé, beetroot, watermelon, tomato & feta salad, mint dressing, crispy shallots, 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



THE ROYAL OAK

SWALLOWCLIFFE

PUDDING

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

Manhattan panna cotta, citrus caramel, pink grapefruit ^{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

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

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 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.

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

Espresso 2.40 / 2.90

Macchiato 3.10

Cappuccino 3.75

Flat White 3.75

Latte 3.75

Hot Chocolate 3.75

Mocha 3.50

Liqueur Coffee 7.95

Dairy Alternative Milk +50p

GF = Gluten Free; GF/VE/VA = GF/VE/V 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