



# THE ROYAL OAK

## SWALLOWCLIFFE

### SNACK & SHARE

Marinated olives <sup>GFA, VE</sup> - 5

Bread slate – house malted bread, flatbread, focaccia, spiced hummus, feta, salted butter <sup>V, N</sup> - 9

Kimchi fritters, gochujang mayonnaise, spring onions <sup>GFA, VE</sup> - 8

Whipped smoked cod's roe, seeded cracker bread <sup>GFA</sup> - 8

### START

Watercress soup, lemon & pepper cream, shoestring potatoes <sup>V, GFA</sup> - 8

Isle of Wight tomato 'tart', goats' curd, pickled shallots, balsamic, nasturtium <sup>V</sup> - 9

Tuna tartar, pineapple salsa, avocado, sesame prawn toast, soy dressing - 12.50

Crispy pork belly, watermelon, nam pla, peanuts, pickled ginger, herb salad <sup>GFA, N</sup> - 10

Crab pasta, fennel, chilli, pangritata, parmesan - 12

### CLASSICS

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

Beer battered haddock, hand cut chips, mushy peas, tartare sauce, lemon <sup>GFA</sup> - 18.50

Double-baked cheese soufflé, beetroot, pine nuts, rocket & feta salad, crispy shallots, fries <sup>V, N</sup> - 17.50

Crispy breaded bacon chop, Lilly peppers, pine nuts, caper & herb sauce, fries, rocket salad - 18.50

Chicken Caesar salad, gem lettuce, smoked bacon, parmesan, anchovies, croutons <sup>GFA</sup> - 17.50

### MAINS

Creedy Caver duck breast, braised carrot, duck leg croquette, charred baby gem, pistachio, cherry gel, Madeira jus <sup>GFA, N</sup> - 28

Pan fried Cornish cod, crispy potatoes, lobster scampi, IOW tomatoes, broad beans, courgettes, lobster sauce - 28

Courgette & barley fritters, artichokes, whipped 'feta', cashew nut hummus, green olive & preserved lemon dressing <sup>VE, N</sup> - 20

8<sup>oz</sup> rump steak, onion ring, watercress & pickled shallot salad, pickled chilli & mint butter, red wine sauce, hand-cut chips <sup>GFA</sup> - 26

Chateaubriand of Wiltshire beef, mushrooms, béarnaise, onion rings, red wine sauce, hand-cut chips, watercress salad <sup>GFA</sup> - 75

### SIDES - 5 EA.

Hand-cut chips

Fries

Garlic & chilli fried greens

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

Chickpea & red pepper salad, mahummara, toasted walnuts

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

- Coconut parfait, pineapple, coconut snap, lime <sup>GFA</sup> – 8.50
- Manhattan panna cotta, citrus caramel, pink grapefruit, orange crisp <sup>GFA</sup> – 8.50
- Lemon posset, strawberry, basil, biscuit crumb <sup>V, GFA</sup> – 8.50
- Dark chocolate pot, crème fraîche, honeycomb <sup>V, GFA</sup> – 8.50
- Lemon verbena arctic roll, apricots, raspberries <sup>V</sup> – 8.50
- Ice cream <sup>V, GFA</sup> – Vanilla, Chocolate, Strawberry, Salted caramel – 3 per scoop
- Sorbet <sup>VE, GFA</sup> – Mango, Strawberry, Raspberry, Lemon – 3 per scoop

## AFFOGATO

- Classic – vanilla ice cream, espresso, currant biscuit <sup>V, GFA</sup> – 7
- Spiced Rum – salted caramel ice cream, espresso, spiced rum, currant biscuit <sup>V, GFA</sup> – 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..?

- Chateau Delmond Sauternes, Bordeaux, France 50ml – 7 Bottle – 45
- 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	Cortado	3.20
	Cappuccino	3.75	Hot Chocolate	3.75
	Flat White	3.75	Mocha	3.95
	Latte	3.75	Liqueur Coffee	7.95
	Espresso	2.40 / 2.90		
	Macchiato	3.10		
				Dairy-Alternative Milk +50p

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

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