

THE ROYAL OAK

SWALLOWCLIFFE

SUNDAY MENU 7TH JULY 2024

SNACK & SHARE

Marinated olives ^{GFA, VE} - 5

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

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

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

START

Watercress soup, lemon & pepper crème fraiche, shoestring potatoes ^{V, GFA} – 8

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

Isle of Wight tomato 'tart', goats' curd, pickled shallots, balsamic, nasturtium ^{GFA, VE, N} – 9

Crispy pork belly, watermelon, nam pla, peanuts, pickled ginger, herb salad ^{GFA, N} – 10

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, green beans, savoy cabbage, carrot purée

MAINS

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

Double-baked cheese soufflé, baby gem, beetroot, pine nut & feta salad, crispy onions, fries ^V – 17.50

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

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

SIDES - 5 EA.

Hand-cut chips

Fries

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

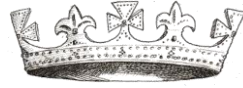
ALL GFA

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

- Lemon verbena arctic roll, apricots, raspberries^V – 8.50
- Lemon posset, strawberry, basil, biscuit crumb^{GFA} – 8.50
- Manhattan panna cotta, citrus caramel, pink grapefruit^{GFA} – 8.50
- Dark chocolate pot, crème fraiche, honeycomb^{V, 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
- 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..?

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?

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

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