



# THE ROYAL OAK

## SWALLOWCLIFFE

### SNACK & SHARE

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

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

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

Whipped smoked cod's roe, 'caviar', toast <sup>GFA</sup> – 8

Truffle & cauliflower cheese croquettes, harissa mayonnaise – 7.50

### START

Watercress soup, lemon & pepper crème fraiche, shoestring potatoes <sup>V, GFA</sup> – 8

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

Smoked haddock & trout fishcake, green beans, rep pepper, sauce vierge – 8.50

Grilled peaches, duck leg ballotine, zhoug, Westcombe ricotta - 10

Crab mayonnaise, pickled fennel & cucumber, dill, toast – 12

### CLASSICS

Royal Oak beef burger, smoked bacon, oglesfield, gem lettuce, tomato chutney, pickles, brioche 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

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

### MAINS

Braised beef cheek, truffle panisse, sweetcorn, grelot onion, maitake mushroom, herb crust, braising jus <sup>GFA</sup> - 22

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

Roasted hispi cabbage, muhummara sauce, spiced chickpeas, pomegranate gel, black garlic <sup>VE, GFA, N</sup> - 20

8oz rump steak, onion ring, watercress & pickled shallot salad, pickled chilli & herb 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

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## PUDDING

- Coconut parfait, pineapple, coconut snap, lime <sup>GFA</sup> – 8.50  
Lemon posset, strawberry, basil, biscuit crumb <sup>V, GFA</sup> – 8.50  
Lemon verbena arctic roll, apricots, raspberries <sup>V</sup> – 8.50  
Dark chocolate pot, crème fraîche, honeycomb <sup>V, GFA</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	Americano	3.25	Cortado	3.20
Everyday, Superfruit,	Cappuccino	3.75	Hot Chocolate	3.75
Earl Grey, Mao Feng Green,	Flat White	3.75	Mocha	3.95
Lemon & Ginger, Peppermint,	Latte	3.75	Liqueur Coffee	7.95
Honeybush & Rooibos,	Espresso	2.40 / 2.90		
Decaf Everyday	Macchiato	3.10	Dairy-Alternative Milk	+50p

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**