



# THE ROYAL OAK

## SWALLOWCLIFFE

### SUNDAY MENU 21<sup>ST</sup> JULY 2024

#### 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

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

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

#### START

Tomato & red pepper gazpacho, feta, basil oil, croutons <sup>V, GFA</sup> - 8

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

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

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

Crab mayonnaise, pickled fennel, grapes, toast - 12

'KFQ' Kentucky fried quail, slaw, pickled sweet banana chillies, tabasco yoghurt - 12

#### 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 <sup>V</sup> - 17.50

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

Chicken Caesar salad, gem lettuce, smoked bacon, parmesan, anchovies, croutons <sup>GFA</sup> - 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<sup>V</sup> – 8.50  
Lemon posset, strawberry, basil, biscuit crumb<sup>GFA</sup> – 8.50  
Dark chocolate pot, crème fraiche, honeycomb<sup>V, GFA</sup> – 8.50  
Ice cream<sup>V</sup> – Vanilla, Chocolate, Strawberry, Salted caramel – 3 per scoop  
Sorbet<sup>VE</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 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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