



# THE ROYAL OAK

## SWALLOWCLIFFE

### SNACK & SHARE

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

Bread slate – house malted bread, 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', cracker bread <sup>GFA</sup> – 8

### START

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

Spiced socca, 'nduja', crispy aubergine, mint & tahini yoghurt, preserved lemon, puffed wild rice <sup>VE, GFA</sup> – 9

White peaches, duck leg ballotine, zhoug, buratta, pickled chillies – 10

House smoked mackerel rillettes, pickled beetroot, horseradish, dill, toasted muffin <sup>GFA</sup> – 11

Crispy beer battered tiger prawns, sriracha mayonnaise, lime – 10

### CLASSICS

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

Roast pork chop, chorizo cassoulet, lily peppers, butterbean & dill hummus, green olives, crackling, roasting juices <sup>GFA</sup> – 24

Pan fried Cornish cod, crispy potatoes, lobster scampi, IOW tomatoes, peas, courgettes, lobster sauce – 28

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

8oz flat iron steak, onion ring, mixed leaf & shallot salad, 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

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
- Lemon verbena arctic roll, apricots, raspberries <sup>V</sup> – 8.50
- Cherry & chocolate gateaux, poached cherries, almond brittle, milk sorbet – 8.50
- Warm savarin, yoghurt panna cotta, raspberries, mint syrup <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
- 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

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