



THE ROYAL OAK

SWALLOWCLIFFE

SUNDAY MENU 11TH AUGUST

SNACK & SHARE

Marinated olives ^{GFA, VE} – 5

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

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

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

START

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

Spiced socca, 'nduja', crispy aubergine, mint & tahini yoghurt, preserved lemon, puffed wild rice ^{VE, GFA} – 9

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

Crisp cod & haddock fishcake, green beans, sauce vierge – 9

ROASTS

Rare roast sirloin of beef, horseradish sauce, gravy – 22

Roast belly of pork, apple sauce, garlic & onion stuffing, gravy – 19

Roasted lemon, thyme & garlic chicken, bread sauce, garlic & onion stuffing, gravy – 18.50

Nut roast, herb & mustard cream sauce – 18

All served with;

Yorkshire pudding, roast potatoes, cauliflower cheese, roasted carrot, beetroot, purple broccoli, savoy cabbage, carrot purée

MAINS

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

Double-baked cheese soufflé, rocket, 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



THE ROYAL OAK

SWALLOWCLIFFE

PUDDING

- Lemon verbena arctic roll, apricots, raspberries^V – 8.50
Dark chocolate brownie, cherries, vanilla ice cream^V – 8.50
Lemon posset, Hendricks 'G & T' granita, shortbread^{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

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
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

GF = Gluten Free; GF/VE/VA = GF/VE/V 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