



THE ROYAL OAK

SWALLOWCLIFFE

SNACK & SHARE

Marinated olives ^{GFA, VE} – 5

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

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

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

START

Portobello mushroom soup, goats' curd, chesnut mushrooms, rosemary oil, house bread ^{V, GFA} – 8

Socca, crispy aubergine, mint, 'nduja' yoghurt, preserved lemon, puffed wild rice ^{VE, GFA} – 9

Pork, game & wild mushroom terrine, celeriac remoulade, pickled shimeji, toast ^{GFA} – 10

Parmesan gnocchi, truffle butter sauce, prosciutto crisps, sage – 9.50

Treacle cured trout, dill crème fraiche, fennel, apple, pickled beetroot, keta caviar, soda bread – 11

CLASSICS

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

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

Double-baked cheese soufflé, beetroot, pine nuts, rocket & feta salad, crispy shallots, fries ^{V, N} – 17.50

MAINS

Wiltshire venison loin, boulangère, celeriac purée, miso Hen of the Woods, cavolo nero, pickled blackberries, venison jus ^{GFA} – 25

Cornish cod, curried cauliflower purée, split yellow peas, samphire, clams, golden raisins, toasted almonds ^N – 22

8oz flat iron steak, onion ring, watercress & shallot salad, chilli & herb butter, red wine sauce, hand-cut chips ^{GFA} – 26

Spiced roasted sand carrots, spring onions, crispy enoki mushrooms, whipped 'feta', pickled carrots, chimichurri ^{VE, GFA} – 20

Chateaubriand of Wiltshire beef, field mushroom, béarnaise, onion rings, red wine sauce, hand-cut chips, watercress salad ^{GFA} – 75

SIDES - 5 EA.

Hand-cut chips

Fries

Garlic & chilli fried greens

Mixed leaf, 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

Dark chocolate & coffee marquise, sour cherry ripple ice cream, chocolate tuile ^{V, GFA} – 8.50

Sticky toffee pudding, vanilla ice cream, toffee sauce ^V – 8.50

Hazelnut panna cotta, blueberry compote, oat & hazelnut clusters, brown butter – 8.50

Lemon posset, mixed berry compote, 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

Cappuccino 3.75

Flat White 3.75

Latte 3.75

Espresso 2.40 / 2.90

Macchiato 3.10

Cortado 3.20

Hot Chocolate 3.75

Mocha 3.95

Liqueur Coffee 7.95

Dairy-Alternative Milk +50p

GFA Gluten Free Available; V = Vegetarian; VE = Vegan; N = Contains Nuts

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