



# THE ROYAL OAK

## SWALLOWCLIFFE

### SNACK & SHARE

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

Smokehouse mixed nuts – 4

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

Roasted padron peppers, gochujang mayonnaise, lime <sup>GFA, VE</sup> – 8

Whipped smoked cod's roe, seeded crackerbread <sup>GFA</sup> – 8

### START

Broccoli & stilton soup, crème fraiche, house bread <sup>V, GFA</sup> – 8

Treacle cured trout, fennel, apple, dill crème fraiche, pickled cucumber, treacle soda bread – 11

Wild mushroom parfait, pickled & marinated mushrooms, toasted focaccia, truffle butter <sup>GFA, V</sup> – 11

Trealy Farm boudin noir, chicory tart fine, goat's curd, pickled pears, sherry vinegar caramel – 10

### CLASSICS

Royal Oak beef burger, sticky BBQ brisket, smoked bacon, American cheese, lettuce, pickles, burger sauce, fries – 18.50

Beer battered haddock, hand cut chips, mushy peas, tartare sauce, lemon <sup>GFA</sup> – 19

Double-baked cheese soufflé, beetroot, pine nuts, rocket & feta salad, crispy shallots, fries <sup>V, N</sup> – 18

Roast chicken breast, mushroom & tarragon cream sauce, watercress & pickled shallot salad, fries <sup>GFA</sup> – 18

### MAINS

Roast Wiltshire venison, mash, celeriac purée, miso Hen of the Woods, cavolo nero, blackberries, venison jus <sup>GFA</sup> – 27

Grilled skate wing, baby leeks, kohlrabi, pickled apples, brown shrimps, roast chicken butter sauce <sup>GFA</sup> – 24

8oz flat iron steak, onion ring, watercress & shallot salad, garlic butter, peppercorn sauce, hand-cut chips <sup>GFA</sup> – 26

Crisp ricotta gnudi, crown prince squash, crispy kale, hazelnut dukkha, vadouvan <sup>V, GFA</sup> – 22

Chateaubriand of Wiltshire beef, field mushroom, peppercorn sauce, onion rings, hand-cut chips, watercress salad <sup>GFA</sup> – 75

### SIDES - 5 EA.

Hand-cut chips

Fries

Mixed leaf, baby gem, parmesan & pickled shallot salad

Garlic & chilli fried mixed greens

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 <sup>V, GFA</sup> – 8.50

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

Sticky toffee pudding, toffee, sauce, vanilla ice cream <sup>V</sup> – 8.50

Lemon posset, berry compote, shortbread <sup>V</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

Wigmore, Berkshire – unpasteurised, soft ewes' 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

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