



# THE ROYAL OAK

## SWALLOWCLIFFE

### SUNDAY MENU 27<sup>TH</sup> OCTOBER

#### WHILE YOU WAIT

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, cracker bread <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 <sup>GFA</sup> – 11

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

Crispy beer battered prawns, Marie Rose sauce, lemon – 10

#### ROASTS

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

Slow roast belly of pork, sage & onion stuffing, apple sauce, gravy – 19

Garlic & herb roast chicken, sage & onion stuffing, bread sauce, gravy – 18.50

Nut roast, parsley & mustard velouté – 18

*All served with;*

*Yorkshire pudding, roast potatoes, cauliflower cheese, roasted carrot, braised red cabbage, seasonal greens, carrot purée*

#### MAINS

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

Double-baked cheese soufflé, beetroot, pine nuts, rocket & feta salad, crispy shallots, fries <sup>V, N</sup> – 17.50

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

#### SIDES - 5 EA.

Hand-cut chips

Fries

Watercress, rocket, 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

Apple & berry crumble, pouring cream <sup>V</sup> – 8.50

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

Dark chocolate marquise, sour cherry ripple ice cream, chocolate tuile <sup>V, GFA</sup> – 8.50

Lemon posset, berry compote, shortbread <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

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
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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