



THE ROYAL OAK

SWALLOWCLIFFE

SNACK & SHARE

Marinated olives ^{GFA, VE} – 5

Smokehouse mixed nuts – 4

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

Roasted padron peppers, gochujang mayonnaise, lime ^{GFA, VE} – 8

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

START

Celeriac & apple soup, pickled walnuts, house malted bread ^{V, N, GFA} – 8

Warm smoked Loch Duart salmon, pickled cucumber, salmon roe, dill & seaweed butter sauce ^{GFA} – 15

Gruyere rarebit, house bread, truffle, wild mushrooms, pickled shallots ^V – 9.50

Rabbit & leek ballontine, black pudding, celeriac remoulade, pickled pears – 9

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 ^{GFA} – 19

Double-baked cheese soufflé, beetroot, pine nuts, rocket & feta salad, crispy shallots, fries ^{V, N} – 18

Roast chicken breast, mushroom & tarragon cream sauce, watercress & pickled shallot salad, fries ^{GFA} – 18

MAINS

Roast guinea fowl breast, leg sarladaise potato, swede purée, baby onions, kalettes, Madeira jus ^{GFA} – 28

Whole grilled plaice, baby leeks, kohlrabi, pickled apples, brown shrimps, roast chicken butter sauce ^{GFA} – 24

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

Crisp ricotta gnudi, crown prince squash, crispy kale, hazelnut dukkha, vadouvan ^{V, GFA} – 22

Chateaubriand of Wiltshire beef, field mushroom, peppercorn sauce, onion rings, hand-cut chips, watercress salad ^{GFA} – 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 brownie, sour cherry ripple ice cream, chocolate tuile ^V – 8.50

Crème caramel, poached apple, roasted hazelnuts, cider sorbet ^{V, GFA} – 8.50

Mango & passion fruit pavlova, coconut, lime, mint ^{V, GFA} – 8.50

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

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

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

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