



THE ROYAL OAK

SWALLOWCLIFFE

SUNDAY MENU 11TH NOVEMBER

WHILE YOU WAIT

Marinated olives ^{GFA, VE} – 5

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

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

Crispy buttermilk chicken, black pudding, celeriac remoulade, pickled pears – 9

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, chive & mustard cream sauce – 18

All served with;

Yorkshire pudding, roast potatoes, cauliflower cheese, roasted carrot, braised red cabbage, seasonal greens, carrot & swede mash

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 ^{V, N} – 17.50

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

SIDES - 5 EA.

Hand-cut chips

Fries

Rocket, chicory, 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



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PUDDING

- Spiced apple crumble, pouring cream ^V – 8.50
- Sticky toffee pudding, vanilla ice cream, toffee sauce ^V – 8.50
- Chocolate brownie, sour cherries, cherry ripple ice cream ^V – 8.50
- Lemon posset, 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 – 9
- Twanger Cheddar, Somerset – Pasteurised, hard cow’s 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	Americano	3.25	Hot Chocolate	3.75
Everyday, Superfruit,	Espresso	2.40 / 2.90	Mocha	3.50
Earl Grey, Mao Feng Green,	Macchiato	3.10	Liqueur Coffee	7.95
Lemon & Ginger, Peppermint,	Cappuccino	3.75		
Honeybush & Rooibos,	Flat White	3.75	Dairy Alternative Milk +50p	
Decaf Everyday	Latte	3.75		

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