

THE ROYAL OAK

SWALLOWCLIFFE

SNACK & SHARE

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

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

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

START

Celeriac & apple soup, pickled walnuts, Gruyere rarebit^{V, N, GFA} – 8

Trout gravlax, potato pancake, pickled cucumber, horseradish crème fraiche – 10

Crispy duck leg croquette, mushroom ketchup, figs, Treviso – 11

Bitter winter leaf salad, crispy brie, beetroot, candied pecans, pickled pear^{V, N, GFA} – 9

CLASSICS

Royal Oak beef burger, sticky BBQ brisket, smoked bacon, 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 onions, fries^{V, N} – 18.50

'Chicken chasseur', confit chicken leg, chasseur sauce, mash potato, buttered greens^{GFA} – 19

MAINS

Braised feather-blade of beef, smoked mash potato, parsnip purée, Hen of the Woods, stout sauce^{GFA} – 24

Pan fried Cornish cod, celeriac, apple, cavolo nero, St Austell mussels, chives, cider sauce^{GFA} – 25

8^{0Z} flat iron steak, onion ring, watercress & shallot salad, garlic butter, peppercorn sauce, hand-cut chips^{GFA} – 26

Crisp ricotta gnudi, melted leeks, button mushrooms, hasselbacks, truffle & chive cream, Spenwood^{V, GFA} – 22

Chateaubriand of Wiltshire beef, field mushroom, peppercorn sauce, onion rings, hand-cut chips, watercress salad^{GFA} – 80

(For two to share)

SIDES – 5 EA.

Hand-cut chips

Fries

Mixed leaf, baby gem, parmesan & pickled shallot salad

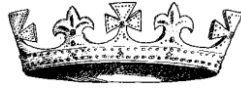
Garlic & chilli fried mixed greens

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



THE ROYAL OAK

SWALLOWCLIFFE

PUDDING

- Clementine posset, cranberry compote, rosemary shortbread ^{V, GFA} – 9
- Dark chocolate marquise, orange ripple ice cream, chocolate tuile ^{V, GFA} – 9
- Café latte panna cotta, espresso syrup, amaretti ^{N, GFA} – 9
- Sticky toffee pudding, toffee sauce, vanilla ice cream ^V – 9
- 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 – 14
- Twanger Cheddar, Somerset – Pasteurised, hard cow's milk cheese
- Spenwood, Berkshire – Unpasteurised, hard ewes' milk cheese
- Clawson Blue Stilton, Leicestershire – Pasteurised, cow's milk cheese
- Wigmore, Berkshire – Unpasteurised, soft ewes' 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	Cortado	3.20
Everyday, Superfruit,	Cappuccino	3.75	Hot Chocolate	3.75
Earl Grey, Mao Feng Green,	Flat White	3.75	Mocha	3.95
Lemon & Ginger, Peppermint,	Latte	3.75	Liqueur Coffee	7.95
Honeybush & Rooibos,	Espresso	2.40 / 2.90		
Decaf Everyday	Macchiato	3.10	Dairy-Alternative Milk	+50p

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