

# THE ROYAL OAK

## SWALLOWCLIFFE

SUNDAY MENU 6<sup>th</sup> DECEMBER

### SNACK & SHARE

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

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

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

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

### START

Celeriac & apple soup, pickled walnuts, Gruyere rarebit <sup>V, N, GFA</sup> – 8

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

Pork & game terrine, cranberry ketchup, figs, toast <sup>GFA</sup> – 9

Bitter winter leaf salad, crispy brie, beetroot, candied pecans, pickled pear <sup>V, N, GFA</sup> – 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 <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

Rocket, baby gem, parmesan & pickled shallot salad

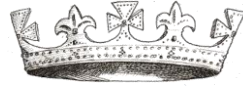
ALL GFA

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

- Apple & mixed berry crumble, pouring cream <sup>V</sup> – 9  
Sticky toffee pudding, vanilla ice cream, toffee sauce <sup>V</sup> – 9  
Café latte panna cotta, espresso syrup, amaretti <sup>N, GFA</sup> – 9  
Clementine posset, rosemary shortbread, cranberry compote <sup>V, GFA</sup> – 9  
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 – 14  
Twanger Cheddar, Somerset – Pasteurised, hard cow's milk cheese  
Wigmore, Berkshire – unpasteurised, soft ewes' milk cheese  
Spenwood, Berkshire – Unpasteurised, hard ewes' milk cheese  
Clawson Blue Stilton, Leicestershire – Pasteurised, cow's 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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