



THE ROYAL OAK

SWALLOWCLIFFE

SNACK & SHARE

Garlic & basil olives ^{GFA, V} – 5.50

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

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

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

Smoked mackerel pâté, pickled beetroot, apple toast ^{GFA} – 8

Salt & pepper squid, chilli & lime aioli – 9.50

START

Broccoli & Stilton soup, crème fraiche, herb oil, house bread ^{VE, GFA} – 8

Grilled leeks, rarebit, pickled shimeji mushrooms, hazelnuts, tarragon ^{V, N} – 9.50

Rigatoni, venison & pork ragu, fennel, chilli, Spenwood – 9.50

Country pork terrine, celeriac remoulade, cornichons, toast ^{GFA} – 9

Potted Devon crab, spiced butter, pickled cucumber, sourdough croutes ^{GFA} – 14

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, hazelnuts, rocket & feta salad, crispy onions, fries ^{V, N} – 18.50

'Steak frites' 6oz bavette steak, watercress & shallot salad, miso & chilli butter, fries ^{GFA} – 22 (*served pink*)

MAINS

Roast Wiltshire venison haunch, king oyster mushroom, venison faggot, beetroot, walnuts, peppercorn jus ^{GFA} – 24

Pan fried Cornish cod, hash brown, braised fennel, baby leeks, mussels, saffron butter sauce ^{GFA} – 25

8oz rib-eye steak, onion ring, watercress & shallot salad, miso & chilli butter, Diane sauce, hand-cut chips ^{GFA} – 34

Mushroom & truffle risotto, Spenwood, sautéed wild mushrooms, pickled shallots, red mustard frills ^{V, GFA} – 22

Chateaubriand of Wiltshire beef, field mushroom, Diane 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 & 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



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PUDDING

- Lemon posset, berry compote, rosemary shortbread ^{V, GFA} – 9
- Burnt Basque vanilla cheesecake, Yorkshire rhubarb ^V – 9
- Treacle tart, blood orange, clotted cream ^V – 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
- Driftwood, Somerset – Unpasteurised, soft goats milk cheese
- Long Clawson Blue Stilton, Leicestershire – Pasteurised, cow’s milk cheese
- Bath soft, Somerset – Pasteurised, soft cows’ 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	

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