



THE ROYAL OAK

SWALLOWCLIFFE

SUNDAY MENU 16th FEBRUARY

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, gouchujang mayonnaise ^{VE, GFA} – 8

START

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

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

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

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

ROASTS

Rare roast sirloin & braised shin of beef, horseradish sauce, gravy – 23

Slow roast belly of pork, sage & onion stuffing, apple sauce, gravy – 20

Garlic & herb roast chicken, sage & onion stuffing, bread sauce, gravy – 19

Salt baked beetroot wellington, chive & mustard cream sauce – 18.50

All served with;

Yorkshire pudding, roast potatoes, cauliflower & broccoli 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, toasted hazelnuts, rocket & feta salad, crispy shallots, fries ^{V, N} – 17.50

Beer battered haddock, hand cut chips, mushy peas, tartare sauce, lemon ^{GFA} – 19

SIDES - 5 EA.

Hand-cut chips

Fries

Rocket, baby gem & 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 & rhubarb crumble, custard ^V – 9
- Burnt Basque vanilla cheesecake, Yorkshire rhubarb ^V – 9
- Sticky toffee pudding, toffee sauce, vanilla ice cream ^V – 9
- Lemon posset, berry compote, rosemary shortbread ^{V, GFA} – 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

- Everyday, Superfruit,
- Earl Grey, Mao Feng Green,
- Lemon & Ginger, Peppermint,
- Honeybush & Rooibos,
- Decaf Everyday

- Americano 3.25
- Espresso 2.40 / 2.90
- Macchiato 3.10
- Cappuccino 3.75
- Flat White 3.75
- Latte 3.75

- Hot Chocolate 3.75
- Mocha 3.50
- Liqueur Coffee 7.95

Dairy Alternative Milk +50p

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