

THE ROYAL OAK

SWALLOWCLIFFE

SNACK & SHARE

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

Bread slate – house malted bread, flatbread, focaccia, 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

Beef short-rib bao bun, chilli hoi sin, cucumber, spring onions – 8^{EA}

START

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

Rigatoni, venison & pork ragu, fennel, spenwood – 9.50

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

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

Heritage beetroots, goats curd, pumpkin seed praline, mustard leaf ^V – 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, bitter Italian leaf salad, pickled celery, walnuts, blue cheese dressing, fries ^{V, N} – 18.50

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

MAINS

Roast Wiltshire venison loin, shoulder croquette, king oyster mushroom, wild garlic, walnuts, peppercorn jus ^N – 25

Pan fried Cornish cod, crispy cod cheek, crushed potatoes, English asparagus, golden raisins, verjus butter sauce – 26

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

Roasted aubergine, smoked aubergine puree, coriander dressing, coconut pak choi, soy & sesame sauce ^{VE, 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

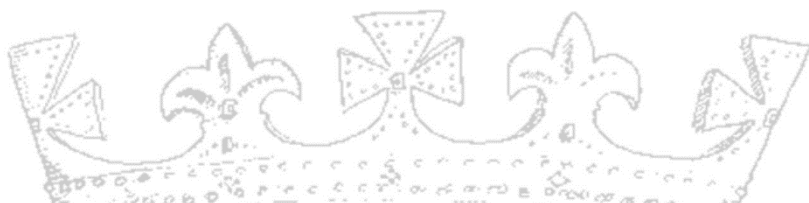
Fries

Mixed leaf, baby gem & pickled shallot salad

Garlic & chilli fried mixed greens

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PUDDING

Lemon posset, berry compote, rosemary shortbread ^{V, GFA} – 9
Buttermilk panna cotta, Yorkshire rhubarb, pistachio ^{N, GFA} – 9
Sticky toffee pudding, toffee sauce, vanilla ice cream ^V – 9
Dark chocolate mousse, olive oil, sea salt, cacao nib tuile ^{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 – 12

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