THE ROYAL OAK
SWALLOWCLIFFE
MOTHERING SUNDAY MENU 30ᵀᴴ MARCH

SNACK & SHARE

Garlic & basil olives ᴳᶠᴬ, ⱽ – 5.50

Bread slate – house malted bread, flatbread, focaccia, 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 shin bao bun, chilli hoi sin, cucumber, spring onions – 8ᴇᴀ

START

Broccoli & Stilton soup, crème fraiche, herb oil, house bread ⱽ, ᴳᶠᴬ – 8

Country pork terrine, celeriac remoulade, cornichons, toast ᴳᶠᴬ – 9

Heritage beetroots, goats curd, pumpkin seed praline, mustard leaf ⱽ, ᴳᶠᴬ – 9

Smoked mackerel pate, pickled beetroot, apple, toast ᴳᶠᴬ – 9.5

Crispy cod cheeks, tartare sauce, watercress & fennel salad - 10

ROASTS

Rare roast sirloin & braised shin of beef, horseradish sauce, gravy - 24

Slow roast belly of pork, sage & onion stuffing, apple sauce, gravy – 22

Garlic & herb roast chicken, sage & onion stuffing, bread sauce, gravy – 21

Salt baked beetroot wellington, herb & grain mustard veloute – 20

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, bitter Italian leaf salad, pickled celery, walnuts, blue cheese dressing, fries ⱽ, ᴺ – 18.50

Beer battered haddock, hand cut chips, mushy peas, tartare sauce, lemon ᴳᶠᴬ – 19

SIDES - 5 ᴇᴀ.

Hand-cut chips
Fries
Watercress, baby gem & pickled shallot salad
ALL GFA

THE ROYAL OAK
SWALLOWCLIFFE

PUDDING

Apple & rhubarb crumble, vanilla custard ^{V} – 9

Mango crème brulee ^{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

GF = Gluten Free; GF/VE/VA = GF/VE/V 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