



THE ROYAL OAK

SWALLOWCLIFFE

SUNDAY MENU 27TH APRIL

SNACK & SHARE

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

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

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

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

START

Pea & wild garlic soup, crème fraiche, herb oil, house bread ^{V, GFA} – 8

Chalk Stream trout pâté, pickled cucumber, fennel, toast ^{GFA} – 9

Chicken liver parfait, Madeira jelly, toast ^{GFA} – 9

Heritage beetroots, whipped feta, pumpkin seed praline, mustard frills ^{V, GFA} – 9

ROASTS

Rare roast sirloin of beef, horseradish sauce, gravy – 24

Roast loin of pork, sage & onion stuffing, crackling, apple sauce, gravy – 22

Roast garlic, lemon & herb chicken, sage & onion stuffing, bread sauce, gravy – 21

Royal Oak nut roast, herb & grain mustard velouté – 20

All served with;

Yorkshire pudding, roast potatoes, cauliflower cheese, roasted carrot, savoy cabbage, roasted beetroot, carrot & swede mash

MAINS

Royal Oak beef burger, lyonnaise onions, gorgonzola rarebit, pickles, mustard mayonnaise, crispy onion, fries – 18.50

Double-baked cheese soufflé, bitter Italian leaf salad, pickled celery, grapes, walnuts, blue cheese dressing, fries ^{V, N} – 18.50

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

Grilled skate wing, parmentier potatoes, wild garlic, brown shrimps, golden raisin, chive beurre blanc ^{GFA} – 23

SIDES - 5 EA.

Hand-cut chips

Fries

Watercress, 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

- Buttermilk panna cotta, Yorkshire rhubarb, pistachio ^{N, GFA} - 9
- Dorset apple cake, calvdos syrup, vanilla ice cream ^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

PETTIE FOURS

- Homemade petit fours - 4pp

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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