



THE ROYAL OAK

SWALLOWCLIFFE

SNACK & SHARE

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

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

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

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

START

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

Grilled red prawns, chorizo butter, parsley, lemon ^{GFA} – 12

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

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

Ox cheek croquettes, romesco sauce, roasted Tropea onions, goats' curd – 10

CLASSICS

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

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

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

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

'Chicken Caesar schnitzel', crispy chicken thighs, baby gem, anchovies, parmesan, croutons, Caesar dressing – 18

MAINS

Braised shoulder of lamb, bubble & squeak, broccoli purée, roasted carrot, salsa verde, lamb sauce ^{GFA} – 24

Grilled skate wing, parmentier potatoes, purple sprouting broccoli, golden raisins, brown shrimps, chive beurre blanc ^{GFA} – 23

8oz sirloin steak, onion ring, watercress & shallot salad, bone marrow & parsley butter, red wine jus, hand-cut chips ^{GFA} – 30

Miso roasted aubergine, aubergine purée, zhoug, pak choi, soy & sesame sauce, furikake ^{VE, GFA} – 22

Chateaubriand of Wiltshire beef, field mushroom, red wine jus, onion rings, hand-cut chips, watercress salad ^{GFA} – 80

(For two to share)

SIDES - 5 EA.

Hand-cut chips

Fries

Watercress, baby gem, parmesan & 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



THE ROYAL OAK SWALLOWCLIFFE

PUDDING

- Dorset apple cake, vanilla ice cream, calvados syrup ^V - 9
- Dark chocolate mousse, olive oil, sea salt, chocolate tuile ^V - 9
- Lemon posset, mixed 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
- 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

PETTIE FOURS

- Homemade petit fours - 4^{pp}

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