

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

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

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

Beef shin croquettes, romesco sauce, roasted spring onions, goats' curd ^N – 10

Heritage tomatoes, buratta, basil & sunflower seed pesto, black olive tuile ^{V, GFA} – 10

Gin cured Chalk stream trout, cucumber, citrus crème fraiche, fennel, trout roe dressing ^{GFA} – 11

CLASSICS

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

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

Crispy pork chop, anchovy, caper & parsley brown butter, parmesan, rocket & shallot salad, fries – 20

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

MAINS

Braised lamb shoulder, bubble 'n' squeak, broccoli purée, roasted carrot, salsa verde, lamb sauce ^{GFA} – 26

Pan fried hake, English asparagus, samphire, golden raisins, shrimp, chive beurre blanc, seaweed new potatoes ^{GFA} – 24

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

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

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

(For two to share)

SIDES – 5 EA.

Hand-cut chips

Fries

Watercress, baby gem, parmesan & pickled shallot salad

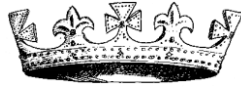
Chilli & garlic fried greens

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



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PUDDING

- Dark chocolate mousse, olive oil, sea salt, chocolate tuile ^{V, GFA} – 9
Lemon posset, mixed berry compote, rosemary shortbread ^{V, GFA} – 9
Vanilla cheesecake, poached strawberries, basil ice cream ^V – 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

PETIT 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	

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