



THE ROYAL OAK

SWALLOWCLIFFE

SUNDAY MENU 25TH MAY

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

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

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

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

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

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 sauce – 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 onions, 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

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

- Dorset apple cake, spiced rum & apple syrup, vanilla ice cream ^V – 9
Buttermilk panna cotta, Yorkshire rhubarb, pistachio ^{N, 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 – 11

PETTIE FOURS

- Homemade petit fours – 4pp

TEA & COFFEE

'Tea Pigs' Teas – 3.25	Americano 3.25	Hot Chocolate 3.75
Everyday, Superfruit,	Espresso 2.40 / 2.90	Mocha 3.50
Earl Grey, Mao Feng Green,	Macchiato 3.10	Liqueur Coffee 7.95
Lemon & Ginger, Peppermint,	Cappuccino 3.75	
Honeybush & Rooibos,	Flat White 3.75	Dairy Alternative Milk +50p
Decaf Everyday	Latte 3.75	

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