



THE ROYAL OAK

SWALLOWCLIFFE

The Perfect Summer Aperitif

Summer Fizz - James Gin / Pink Lemonade / Mint

SNACK & SHARE

Garlic & basil olives ^{VE} - 5.50

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

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

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

START

Tomato & red pepper gazpacho, goats' curd, basil oil, garlic croutons ^{V, GFA} - 8

Crispy pork belly, compressed watermelon, nam pla, peanut & coconut crumb, pickled ginger ^N - 10

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

Crispy butterflied sardine, pan con tomate, black olive tapenade, basil - 9.50

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} - 20

Double-baked cheese soufflé, radicchio & baby gem salad, pickled celery, walnuts, blue cheese dressing, fries ^{V, N} - 18.50

Prawn & lemongrass burger, Asian slaw, sriracha mayonnaise, pickled cucumber, sesame, fries - 20

Chicken Caesar salad, gem lettuce, anchovies, smoked bacon, croutons, Caesar dressing - 18

MAINS

Braised shoulder of lamb, haricot beans, lamb merguez sausage, lily peppers, almond pesto, goats' curd, lamb sauce ^{GFA, N} - 26

Pan fried Wild Seabass, parmentier potatoes, samphire, roasted red peppers, prawns, sauce vierge ^{GFA} - 30

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

Crisp aubergine, hummus, tenderstem broccoli, roasted artichokes, pomegranate, zhoug, tahini yoghurt ^{VE} - 20

Chateaubriand of Wiltshire beef, field mushroom, red wine sauce, onion rings, hand-cut chips, watercress & shallot salad ^{GFA} - 85

(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

- Lemon posset, mixed berry compote, rosemary shortbread ^{V, GFA} – 9
Bakewell tart, raspberries, elderflower sorbet ^{V, N} – 9
Buttermilk panna cotta, basil granita, strawberries, biscuit crumb ^{GFA} – 9
Hazelnut & dark chocolate semifreddo, orange, crème fraiche, salted hazelnut brittle ^{V, 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, Elderflower, 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 – 4pp

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, Chamomile	Macchiato	3.10	Dairy-Alternative Milk +50p	

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