



THE ROYAL OAK

SWALLOWCLIFFE

SUNDAY 3RD AUGUST

The Perfect Summer Aperitif

Summer Fizz - James Gin / Pink Lemonade / Mint

START

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

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

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

Tomato & red pepper gazpacho, 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 fraîche, fennel, trout roe dressing ^{GFA} - 11

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

ROASTS

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

Roast belly of pork, sage & onion stuffing, apple sauce, gravy - 22

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

Royal Oak nut roast, grain mustard & herb cream sauce ^V - 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

Pan fried plaice, parmentier potatoes, samphire, roasted red peppers, prawns, sauce vierge ^{GFA} - 25

Beer battered Haddock, hand cut chips, mushy peas, tartare sauce, lemon ^{GFA} - 20

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, basil granita, strawberries, almond crumb ^{N, GFA} – 9

Dorset apple cake, spiced rum syrup, salted caramel ice cream ^V – 9

Lemon posset, mixed berry compote, rosemary shortbread ^{V, 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 – 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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