

THE ROYAL OAK

SWALLOWCLIFFE

The Perfect Summer Aperitifs

Summer Fizz - James Gin / Pink Lemonade / Mint

START

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

Bread slate - house malted bread, flatbread, focaccia, spiced 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

Salt & pepper squid, lemon & garlic aioli - 9.50

Field mushroom soup, goats' curd, rosemary oil, house bread ^{V, GFA} - 8

Crisp falafel, kachumber salad, green olives, tahini yoghurt, dukkha ^{VE, GFA, N} - 9

Chalk Stream trout pâté, pickled cucumber, horseradish, sourdough croutes ^{GFA} - 9.50

Crispy chilli beef, Asian slaw, pickled ginger, sriracha glaze, sesame - 10

MAINS

Slow cooked pork belly, crispy bubble & squeak cake, tenderstem broccoli, braised carrot, apple sauce, cider sauce - 24

Pan fried hake, parmentier potatoes, samphire, roasted red peppers, prawns, octopus, olives, sauce vierge ^{GFA} - 24

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

8oz Flat iron steak, bone marrow & parsley butter, onions rings, watercress & shallot salad, red wine jus, hand-cut chips ^{GFA} - 28

Courgette, pea & basil pearl barley risotto, preserved lemons, goats' curd, roasted artichokes, pine nuts ^{V, N} - 20

[VEGAN OPTION AVAILABLE]

Chateaubriand of Wiltshire beef, field mushroom, peppercorn sauce, onion rings, hand-cut chips, watercress salad ^{GFA} - 85
(FOR TWO TO SHARE)

SIDES - 5 EA.

Hand-cut chips

Fries

Watercress, baby gem, parmesan & pickled shallot salad

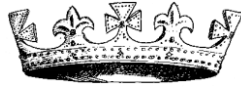
Chilli & garlic fried greens

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
Buttermilk panna cotta, basil granita, strawberries, biscuit crumb ^{GFA} – 9
Hazelnut & dark chocolate semifreddo, orange, crème fraîche, 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
Tunworth, Hampshire – 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

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|-----------------------------|------------|-------------|-----------------------------|------|
| '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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