

MENU

WHILE YOU WAIT

Olives £4

Bread Selection, Oils, Balsamic £5

STARTERS

Spiced Pork Terrine, Pear, Sourdough £6

Poached Salmon Rillettes, Cucumber, Croute £8

Roasted Tomato & Basil Soup, Cheesy Crouton (v) £6

Baked Camembert, Sourdough, Onion Jam (v) £10

Duck Liver on Toast, Radish, Rocket £6.5

MAINS

Battered Cod, Triple Cooked Chips, Crushed Peas, Tartare Sauce £16

Sweet Potato, Spinach & Pepper Burger, Tomato Relish, Skinny Fries, Winter Leaf Salad (v) £14

Royals Beef Burger, American Cheese, Burger Sauce, Brioche Bun, Skinny Fries, Winter Leaf Salad £15.5

Southern Fried Chicken Burger, Garlic Mayonnaise, Brioche Bun, Skinny Fries, Winter Leaf Salad £16

Cheesy Chilli Dog, Buttered Roll, Fried Onions, Mustard, Skinny Fries, Winter Leaf Salad £13.5

Roast Turkey, Winter Vegetables, Goose Fat Potatoes & All the Trimmings £15.5

10oz 28 Day Aged Sirloin Steak, Fat Chips, Traditional Garnish, Peppercorn Sauce £28

SIDES

SIDES £4.5 EACH

Seasonal Vegetables * Roast Potatoes * Fat Chips * Skinny Fries

Beer Battered Onion Rings * Pigs in Blankets

DESSERTS

Chocolate Fondant, Vanilla Sweetened Cream £6

Sticky Toffee Pudding, Vanilla Ice Cream £6

White Chocolate & Redcurrant Brûlée £7.5

Royal's Cheese Selection, Fruits, Artisan Crackers £10

LIQUEUR COFFEE £5 EACH

French (Grand Marnier)

Italian (Amaretto)

Irish (Jameson's)

Calypso (Tia Maria)

Irish Cream (Baileys)

Captain Jacks (Sailor Jerry)

DESSERT & FORTIFIED WINE

Chateau Haut Mayne, Graves Moelleux, France £3 50ml

The wine is made in an extremely attractive, off dry style and pairs exceptionally well with light desserts. 13%

Quinta da Prelada LBV Port, Douro, 2010 £3 50ml

Fruity, full bodied, combined with a fine dry finish.

PLATTERS

The Royal (SERVES 2)

Pork Terrine, Baked Camembert, Sourdough, Onion Jam, Salmon Rilette, Beef Fat Roast Potatoes £30

The Royal Veggie (SERVES 1)

Halloumi Fries, Pumpkin Tart, Tomato Relish, Crushed Mustard Potatoes, Tempura Vegetables (v) £15



SUBSTANTIAL SANDWICHES

Served midday until 4pm

28 Day Aged Sirloin Steak Ciabatta,
Lincolnshire Poacher Cheddar, Beefy Butter, Skinny Fries, English Leaf Salad £14

Roast Turkey, Cranberry & Sage Stuffing Ciabatta
Skinny Fries, English Leaf Salad £13.5

Smoked Salmon, Dill & Lemon Cream Cheese
Skinny Fries, English Leaf Salad £12

Roast Pumpkin & Goats Cheese Melt, Ciabatta (v)
Skinny Fries, English Leaf Salad £11.5

TEA		COFFEE	
£2.7 Cup	£3.5 Pot	Americano	£2.6
English Breakfast		Espresso	£2
Just Chamomile		Flat White	£3
Earl Grey China Jasmine		Latte	£3
Just Peppermint		Cappuccino	£2.9
Lemon & Ginger		Hot Chocolate	£2.9
Gorgeous Geisha Green Tea		Flavoured syrup	£0.5
		Extra shot	£1

We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team. An optional service charge of 10% will be added to your final bill, this is shared equally amongst our team.