



THE ROYAL HOTEL

Savoury Treats

Trio of bar snacks £6

Pork crackling, candied peanut & bacon, shrimp crisps

1,2,3,4,5,7,8,9,10,11,12,13,14,

Olives £4.5

Toasted Turkish flatbread and a selection of dips £6

Please ask about our daily offering of dips

1,2,3,6,8,9,10,11,12,13,14,

Starters & Small Plates

Items marked with * can be made into a sharing platter – 3 for £15 or 5 for £25

Antipasti £8

Cured meats, olives, bocconcini, grilled vegetables, hummus & toasted sourdough

3,9,12,13,14

*House chicken wings (please ask for our flavour of the day) £6

*Thai fishcakes (sweet chilli dip) 1,2,4,5,7,8,13,14 GF £6

*Vegetable gyoza (sweet & sour dip) 1,2,3,6,8,9,10,11,13,14, VG £6

*Steamed bao bun (please ask for our filling of the day) £6

*Five spice pork belly bites (spiced apple cider sauce) 9,12,13,14, GF £6

*Crispy tempura vegetables (spiced mayo dip) 3,10,11,13,14, VG £6

*Warm dough balls (cheesy beer dip) A,1,2,3,6,9,10,11,13,14, V £6

*Crispy whitebait (aioli) 4,5,7,10,11,13,14, GF £6

*Sweet potato & squash falafel (mint cucumber raita) £6

9,10,11,13,14, GF, VG ADAPTABLE

A Royal prawn cocktail £7

Crispy baby gem, avocado puree, spicy Marie Rose sauce

A,3,4,6,7,9,11

Soup of the day £6

Served with toasted sourdough (please ask for dietary requirements re. soup)

Please do inform us of any dietary allergens or restrictions. Dishes may contain the following allergens:

(A) Alcohol, (1) Nuts, (2) Peanuts, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Eggs, (7) Fish, (8) Soya, (9) Dairy, (10) Celery, (11) Mustard, (12) Sesame, (13) Sulphur Dioxide, (14) Lupin (p) Pescatarian, (v) Vegetarian, (vg) Vegan, (gf) Gluten Free



From The Grill

12oz Sticky maple glaze pork chop £15
Spicy apple cider sauce
A,8,9,10,11,13,14,GF

Roast honey lemon chicken supreme £14
Chicken skin gravy
A, 9,10,11,13,14,GF

Prime 8oz Rib-Eye £28

28 Day aged 10oz Sirloin £26

All steaks and grills are served with house slaw & a rocket parmesan salad and your choice of one side from the choices below. All steaks can also have either a Cafe de Paris butter or Whisky peppercorn sauce

A,3,6,7,8,9,10,11,12,13,14
Add tiger prawns £4.5
3, 4, 5

Royal 6oz house burger £15
Jack cheese, baby gem, tomato relish, pickles
3,8,9,10,11,12,13

Moroccan 6oz lamb burger £16
Mango chutney, mint cucumber raita
3,6,8,9,10,11,12,13,14

Please choose one side to accompany your burger
Add crispy streaky bacon £ 1.50
Add another 6oz patty £5

Sides

£4 EACH

Fat triple cooked chips
GF, VG

Skinny fries
VG, GF

Truffle mac 'n' cheese
3,6,9,11,13,14

Boston BBQ beans
8,9,10,11,13,14, GF

House slaw
10,11,13,14, GF, VG

Creamy mash
9, V, GF

Seasonal greens
9, GF, VG ADAPTABLE

Tomato, basil & bocconcini salad
9, GF, VG ADAPTABLE

Rocket Parmesan salad
9, GF, V

Sauces & Dips

£1.5 EACH

Chicken skin gravy
A, 9,10,11,13,14, GF

Aioli
10,11,12,13,14,GF,VG

Sweet chilli lime mayonnaise
8,10,11,12,13,14,GF,VG

Whisky peppercorn
A, 3,8,9,10,11,12,13,14,GF

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From the House

Royal salad £8

Mixed baby leaf, cherry tomatoes, cucumber, pickled vegetables and avocado

GF, V, VG

Why not add the following to your salad:

Grilled chicken breast £4.5

Tiger prawns (3,4,5,) £4.5

Crispy streaky bacon £ 1.5

Sweet potato and squash falafel £ 3.5

The Royal Pie of the week (please ask) £15

Creamy mash, seasonal greens

IPA beer batter cod & fat chips £16

Pea puree, tartare sauce, house curry sauce

A,3,7,9,10,11,12,13,14, GF ADAPTABLE

Prime Cumberland sausages & creamy herb mash £14

Roast peppers & caramelised onion gravy

A,3,8,9,10,11,13,14,

From the Garden

Three bean chilli (mild) £14

Brown rice, guacamole, sour cream & coriander

GF, VG ADAPTABLE

Beetroot base mountain burger £15

Spicy mayo, cheese, pickles, relish, skinny fries & house slaw

3,8,9,10,11,12,13,14, VG

Thai infused yellow curry (mild) £14

Stir fried vegetables, sweet potato, Thai basil, coriander & jasmine rice

8,10,11,12,13,14, VG

From the Sea

Mixed fish thermidor £18

Skinny fries, rocket & parmesan salad

A,3,4,5,6,7,9,13,14,

Grilled Cajun swordfish steak £20

Tomato coriander salsa, brown rice, chargrilled vegetables

4,5,7,10,11,13,14, GF

Pan-fried salmon fillet £18

Creamy cockle & brown shrimp sauce, herb mash & buttered samphire

A,4,5,7,9,10,11,13,14, GF

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Desserts

£7 EACH

Spiced rum & raisin cake
Banana ice cream, caramelised banana, coconut shavings
A,1,2,3,6,9,13,14

The Royal cheesecake
PLEASE ASK

White chocolate creme brulee
Shortbread biscuit
3,6,9,

Sticky toffee pudding
House vanilla ice cream
1,2,3,6,9,13,14,

Pecan chocolate brownie with ice cream
1, 8, VG

A selection of homemade ice creams & sorbets £6
PLEASE ASK FOR OUR SELECTION
VG ADAPTABLE

Cheese board
Brighton blue, Sussex scrumpy cheddar, Rosary goat ash, quince jelly & house chutney £10
GF ADAPTABLE