

The Royal

STARTERS & SHARERS

HOMEMADE SOUP OF THE DAY 4.50
with Toast

ANTIPASTO PLATE 6.00 / 11.00
*Cured Meat Selection, Olives,
Marinated Artichoke, Feta,
Tomato Salsa and Ciabatta*

GRILLED GOAT'S CHEESE ON CROSTINI 5.50
with Red Onion Jam, Pine Nuts And Honey

CREAMY CAJUN AND GARLIC PRAWNS 6.00
on Toasted Ciabatta

VEGETABLE SPRING ROLL 5.50
with Sweet and Sour Sauce

CHICKEN LIVER AND BRANDY PÂTÉ 6.00
Rhubarb and Sultana Chutney and Toast

BUBBLE AND SQUEAK CAKE 5.50
with a Fried Duck Egg and Mustard Dressing

WHOLE BAKED CAMEMBERT 9.00
*with Candied Walnuts, Garlic and
Herb Bread and Cranberry Dip*

HOMEMADE NACHOS 8.00
*Cheese Sauce, Jalapeños, Soured Cream,
Guacamole, Salsa and Melted Cheese*

A SELECTION OF BREADS 5.50
*with Herb and Pepper Olives,
Balsamic and Olive Oil*

FROM THE CHARGRILL

Dishes are served with a choice of Chips, Jacket Potato or New Potatoes and a generous Salad garnish. Our Steaks are matured for 28 days and are served with a Herb and Garlic Butter garnish unless otherwise requested.

RUMP STEAK 32.00
20oz for two to share

FILLET STEAK 6oz 19.00 8oz 24.00

SIRLOIN STEAK 8oz 17.00 10oz 19.50

RUMP STEAK 8oz 15.00 12oz 19.50

SURF 'N' TURF 14.50
6oz Rump Steak with Grilled King Prawns

THE ROYAL GRILL 21.00
*Gammon, 6oz Rump Steak, Sausage,
Grilled Chicken and Fried Egg*

GAMMON STEAK 14.00
8oz Steak with Fresh Pineapple and a Fried Egg

Add a little extra:

<i>King Prawns</i> 3.00	<i>Blue Cheese Sauce</i> 2.00
<i>Sautéed Mushrooms</i> 2.50	<i>Peppercorn Sauce</i> 2.00
<i>Onion Rings</i> 2.50	



**PLEASE SEE OVERLEAF FOR MAINS,
SALADS, SIDES & DESSERTS**

MAINS

*Mains are served with a choice of Chips, Jacket Potato or New Potatoes except where items already come served with a side dish (marked with *)*

ROYAL PIE OF THE DAY 13.00

with a Puff Pastry Lid, served with Seasonal Vegetables

LEMON AND HARISSA YOGURT CHICKEN 14.50

with Garlic Chimichurri Sauce

SLOW ROASTED PORK BELLY* 15.00

Chorizo and Chick Pea Stew with Salsa Verde

CHEDDAR AND HERB CRUSTED POLLOCK 16.00

with a Chive and White Wine Cream Sauce

SEA BREAM FILLET* 16.50

Warm Potato, Cherry Tomato and Spinach Salad with Olive and Yellow Pepper Salsa

MIXED BEAN AND BUTTERNUT CHILLI* 12.00

Cajun Rice, Sour Cream and Tortilla Chips

ROASTED BEETROOT, FETA AND THYME TART 13.00

with Tomato Salsa

BURGERS

Our homemade Burgers are served with Chips and House Slaw

8OZ ROYAL BEEF BURGER 13.00

with Burger Sauce, Pickles and a choice of two toppings

CHICKEN FILLET BURGER 13.00

with Burger Sauce, Pickles and a choice of two toppings

Toppings: Bacon, Cheddar, Stilton, Mushrooms, Salsa, Guacamole or Garlic Mayonnaise

SWEET POTATO AND BLACK BEAN STACK 12.00

with Pomegranate and Mint Slaw

SIDES

<i>Seasonal Vegetables</i>	3.00	<i>Chips</i>	3.00
<i>Garlic Bread</i>	3.00	<i>Cheesy Chips</i>	3.50
<i>Onion Rings</i>	2.50	<i>House Salad</i>	3.00

SALADS

THAI MARINATED BEEF 6.50 / 12.00

with Carrot, Cucumber and Spring Onions

ROASTED CAULIFLOWER AND

CHERRY TOMATO 6.00 / 11.00

with Cajun Spiced Rice, Peas, Sunflower Seeds and Chimichurri Dressing

DESSERTS

STICKY TOFFEE PUDDING 5.50

with Cream or Ice Cream

TIRAMISU 5.50

with Chocolate Sauce

RASPBERRY CRÈME BRÛLÉE 5.50

with Homemade Shortbread

ROYAL WAFFLE 6.50

Vanilla Ice Cream, Toffee Sauce, Cream and Butter Fudge

CRUMBLE OF THE DAY 5.50

with Custard

CHEESECAKE OF THE DAY 5.50

SELECTION OF WINSTONES ICE CREAMS AND SORBETS 5.00

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Royal**

All our dishes are freshly prepared daily in our kitchen, so we can be very flexible if you have any specific requests. For children we offer half portions on most of our dishes, with a few other options too. Please ask if you would like allergen information for any of our dishes.