

The Royal

STARTERS

HOMEMADE SOUP OF THE DAY 4.50
with Toast

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

MUSHROOMS IN A CREAMY STILTON
SAUCE 6.00
on Toasted Ciabatta

CHORIZO SCOTCH EGG 5.50
with Sweet Pepper and Tomato Relish

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

HOMEMADE NACHOS 8.00 (to share)
*Cheese Sauce, Jalapeños, Soured Cream,
Guacamole, Salsa and Melted Cheese*

*We offer half portions for children, with a
few other options available too. Please ask
if you would like allergen information.*

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.*

FILLET STEAK 6oz 20.50

SIRLOIN STEAK 8oz 18.50

RUMP STEAK
8oz 16.50 / 12oz 21.50

SURF 'N' TURF 16.00
6oz Rump Steak with Grilled King Prawns

THE ROYAL GRILL 23.00
*Gammon, 6oz Rump Steak, Sausage,
Grilled Chicken and Fried Egg*

GAMMON STEAK 15.00
*8oz Steak with Fresh Pineapple
and a Fried Egg*

Add a little extra:

King Prawns 3.00

Blue Cheese Sauce 2.00

Sautéed Mushrooms 2.50

Peppercorn Sauce 2.00

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

HALF ROAST PERI PERI CHICKEN 14.50

with Sour Cream and Chive Dip

PORK SOUVLAKI SKEWERS 14.00

Greek Salad and Tzatziki

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

COURGETTE AND ONION

BHAJI BURGER 10.00

with Ginger Raita

SALADS

THAI MARINATED BEEF 6.50 / 12.00

with Carrot, Cucumber and Spring Onions

ROASTED CAULIFLOWER AND FETA

6.00 / 11.00

Cherry Tomatoes, Roasted Beetroot and Avocado with Sumac Chimichurri Dressing

SIDES

Seasonal Vegetables 3.00

Garlic Bread 3.00 / Onion Rings 2.50

Chips 3.00 / Cheesy Chips 3.50

House Salad 3.00

DESSERTS

STICKY TOFFEE PUDDING 5.50

with Cream or Ice Cream

DOUBLE CHOCOLATE BROWNIE 5.50

with Chocolate Sauce

ROYAL WAFFLE 6.50

Vanilla Ice Cream, Toffee Sauce, Cream and Butter Fudge

CRUMBLE OF THE DAY 5.50

with Custard

BAKED LEMON CHEESECAKE 5.50

with Raspberry Coulis

SELECTION OF WINSTONES ICE CREAMS AND SORBETS 5.00

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Royal