

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

**CRISPY FRIED COCONUT
BREADED PRAWNS 6.00**
with Spicy Orange Sauce

SLOW ROAST PORK BELLY BITES 6.00
with Apple and Cinnamon Dip

HALLOUMI FRIES 5.50
with Sweet Chilli Dip

BEETROOT AND CHICKPEA FALAFEL 5.50
with Garlic and Lime Yogurt



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.*

FILLET STEAK 6oz 20.50

SIRLOIN STEAK 8oz 18.50

RUMP STEAK 8oz 16.50

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:

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



**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

Homemade Shortcrust Pie, served with Seasonal Vegetables

THAI MARINATED CHICKEN BREAST 14.50

with Lemon and Chive Sour Cream

CHARGRILLED LAMB RUMP 17.50

with Redcurrant and Mint Gravy

TERIYAKI SALMON* 16.00

with Stir Fried Vegetables and Egg Noodles

SWEET POTATO AND BLACK BEAN

JERK CURRY* 12.00

with Rice and Peas

ROASTED VEGETABLE WELLINGTON 13.00

with Provençal Sauce

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, Portobello Mushroom, Salsa, Guacamole or Garlic Mayonnaise

COURGETTE AND ONION BHAJI BURGER 11.00

with Ginger Raita

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, AVOCADO AND

BALSAMIC PEPPER 6.00 / 11.00

with Pomegranate Seeds and a Tahini Lemon Dressing

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

BAILEYS CHOCOLATE CHEESECAKE 5.50

SELECTION OF WINSTONES ICE CREAMS AND SORBETS 5.00

D^{the}
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.