

LUNCH SPECIALS

HAM, FREE RANGE EGG AND CHIPS 9.50

BEER BATTERED COD AND CHIPS 9.50

CARAMELISED ONION AND
CHEDDAR QUICHE 9.50

with Chips and Salad

PEA AND MINT RISOTTO 9.50

with Parmesan Cheese

SANDWICHES

*Served on your choice of White, Granary,
Ciabatta Bread or Tortilla Wrap*

HOMEMADE FISH FINGER 6.00

with Tartare Sauce

GRILLED STEAK AND ONIONS 6.50

with Worcestershire Sauce Mayonnaise

Add Melted Cheddar 1.00

CHICKEN, BACON AND AVOCADO 6.00

with Garlic Mayonnaise

ROASTED VEGETABLES AND

GOAT'S CHEESE 5.50

with Pesto Dressing

COURGETTE AND ONION BHAJI WRAP 5.50

with Raita

Add a portion of Chips to any Sandwich 2.00

STARTERS

HOMEMADE SOUP OF THE DAY 5.00

with Toast

BEEF KOFTAS 6.00

with Lime Crème Fraîche and Flatbread

CHORIZO SCOTCH EGG 6.00

and Homemade Piccalilli

SEARED MACKEREL FILLET 6.50

with Apple, Radish and Cucumber Salad

and Avocado Salsa

GRILLED GOAT'S CHEESE ON CROSTINI 6.00

with Red Onion Jam, Pine Nuts and Honey

BUBBLE AND SQUEAK CAKE 5.50

topped with a Fried Egg and served with

Roast Red Pepper Dressing

D^{the} Royal

FROM THE CHARGRILL

*Dishes are served with a choice of Chips, Jacket Potato
or Buttered 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 7oz 27.00

SIRLOIN STEAK 8oz 21.00

RUMP STEAK 8oz 19.00

SURF 'N' TURF 18.50

6oz Rump Steak with Grilled King Prawns

THE ROYAL GRILL 25.00

Gammon, 6oz Rump Steak, Sausage,

Grilled Chicken and Fried Egg

GAMMON STEAK 16.00

8oz Steak with Fresh Pineapple and a Fried Egg

Add a little extra:

King Prawns 4.00

Blue Cheese Sauce 2.00

Portobello Mushrooms 2.50

Peppercorn Sauce 2.00

Onion Rings 2.50



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

See overleaf for allergen information.

MAINS

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

ROYAL PIE OF THE DAY 14.00

Homemade Shortcrust Pie, served with Seasonal Vegetables

TANDOORI CHICKEN AND VEGETABLE SKEWERS 15.00

Naan Bread and Raita

GRILLED GLOUCESTER OLD SPOT

PORK LOIN STEAK 16.00

with Garlic and Thyme and a Creamy Cajun Sauce

PAN FRIED SEA BREAM FILLET* 17.50

on a Cannellini Bean and Cherry Tomato Stew with Salsa Verde

JERK SWEET POTATO AND MIXED BEAN CURRY* 12.50

with Mango Salsa and Basmati and Wild Rice

STILTON AND LEEK PUFF PASTRY TART 13.00

with Tomato Salsa

BURGERS

Our homemade Burgers are served with Chips

8OZ ROYAL BEEF BURGER 14.50

with House Slaw, Burger Sauce, Pickles and a choice of two toppings

CHICKEN FILLET BURGER 14.00

with House Slaw, Burger Sauce, Pickles and a choice of two toppings

Toppings: Bacon, Cheddar, Stilton, Portobello Mushroom, Salsa, Guacamole or Garlic Mayonnaise

CHICKPEA BURGER 13.00

with Portobello Mushroom and Apple and Carrot 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

LEMON COUSCOUS 6.00 / 11.00

with Spinach, Cherry Tomato, Mango and Avocado and a Chilli and Herb Dressing

DESSERTS

CHOCOLATE BANOFFEE PIE 6.00

with Chocolate Sauce

STICKY TOFFEE PUDDING 6.00

with Cream or Ice Cream

ROYAL WAFFLE 6.50

Vanilla Ice Cream, Toffee Sauce, Cream and Butter Fudge

CHERRY BAKEWELL TART 6.00

with Citrus Crème Fraîche and Raspberry Purée

CRUMBLE OF THE DAY 6.00

with Custard

CHEESECAKE OF THE DAY 6.00

SELECTION OF WINSTONES ICE CREAMS AND SORBETS 5.00

D^{the}
Royal

Please inform us of any allergies or intolerances before making your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Allergen information is available on request.

For our younger guests we offer half portions on many of our dishes with a few other options too.