

LUNCH SPECIALS

HAM, FREE RANGE EGGS AND CHIPS 9.50

BEER BATTERED COD AND CHIPS 10.00

CHICKEN SCHNITZEL AND CHIPS 10.00
with Garlic Butter

ROASTED BUTTERNUT SQUASH
AND PEA RISOTTO 9.50
with Parmesan

SANDWICHES

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

HOMEMADE FISH FINGER 7.00
with Tartare Sauce

GRILLED STEAK AND ONIONS 7.50
*with Worcestershire Sauce Mayonnaise
Add Melted Cheddar 1.00*

BACON, LETTUCE AND TOMATO 6.50

SAUSAGE AND TOMATO CHUTNEY 6.50

ROASTED VEGETABLES AND
GOAT'S CHEESE 6.50
with Pesto Dressing

Add a portion of Chips to any Sandwich 2.50

STARTERS

HOMEMADE SOUP OF THE DAY 5.50
with Toast

THAI CHICKEN CIGARS 6.50
with Sweet Chilli Sauce and Asian Slaw

GARLIC AND HERB BREADED PRAWNS 7.00
with Lemon and Dill Dip

GRILLED GOAT'S CHEESE ON CROSTINI 6.50
with Red Onion Jam, Pine Nuts and Honey

PEA AND HALLOUMI FRITTERS 6.00
with Saffron and Mint Yogurt

BALSAMIC TOMATO, FETA AND
BASIL BRUSCHETTA 6.50
with Roasted Red Pepper Coulis

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.*

RUMP STEAK 42.50
20oz for two to share

with a choice of Peppercorn or Blue Cheese Sauce

FILLET STEAK 7oz 27.00

SIRLOIN STEAK 8oz 21.00

RUMP STEAK 8oz 19.00

SURF 'N' TURF 18.50
6oz Rump Steak with 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 2.50
Portobello Mushrooms 3.00 Peppercorn Sauce 2.50
Onion Rings 3.50



**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 14.50

Homemade Shortcrust Pie, served with Seasonal Vegetables

CHICKEN SOUVLAKI 17.00

with Greek Salad and Honey Tzatziki

SEARED CAJUN SEA BREAM FILLET* 18.00

with Cannellini Bean, Tomato and Olive Stew and Gremolata Dressing

ROAST LAMB RUMP 18.00

with a Rosemary Crust and a Redcurrant and Mint Sauce

MIXED BEAN, SWEET POTATO AND COCONUT KORMA* 13.00

with Coriander Rice and Poppadoms

MORROCAN STUFFED PEPPERS* 13.50

with Raisin and Cumin Couscous

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

THAI CARROT AND COURGETTE BURGER 13.00

with Thai Basil Mayonnaise

GRILLED HALLOUMI AND PORTOBELLO MUSHROOM 13.00

with Sweet Chilli

SIDES

Seasonal Vegetables 3.50 Chips 3.50
Garlic Bread 3.50 Cheesy Chips 4.00
Onion Rings 3.50 House Salad 3.50

SALADS

THAI MARINATED BEEF 7.00 / 13.00

with Carrot, Cucumber and Spring Onions

ROASTED BEETROOT AND BROCCOLI 6.00 / 11.00

with Dried Cranberries and Toasted Almonds and a Creamy Dijon Mustard Dressing

DESSERTS

STICKY TOFFEE PUDDING 6.50

with Cream or Ice Cream

MANGO SYLLABUB 6.50

with a Ginger Biscuit

ROYAL WAFFLE 7.00

Vanilla Ice Cream, Toffee Sauce, Cream and Butter Fudge

CRUMBLE OF THE DAY 6.50

with Custard, Cream or Ice Cream

CHEESECAKE OF THE DAY 6.50

CHOCOLATE BLONDIE 6.50

with Dark Chocolate Sauce and Vanilla Ice Cream

A SELECTION OF ICE CREAMS AND SORBETS 5.50

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.