

THE ROYAL

EXCELLENCE SINCE 1832

LUNCH MENU

STARTERS

- Soup of the Day - Sourdough - 9.5
Smoked Haddock Chowder - Quails Egg - Sea Herbs - Sweetcorn - 10
Duck Liver Pâté - Cherry Compote - Focaccia - 11
Cured Salmon - Winterberry Dressing - Beetroot - Fennel Lavosh - 12
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MAIN COURSES

- 8oz Sirloin - Skin on Fries - Chestnut Mushrooms - Peppercorn Sauce - Beef Tomato - 24
Bridlesford Halloumi - Truffle Salted Fries - Fig Compote - 16
Chicken Supreme - Confit Garlic Mashed Potato - Winter Greens - Jus - 23
Beer Battered Fish - Petit Pois - Skin on Fries - Tartare Sauce - 16
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SANDWICHES

- Cured Meat Ciabatta - Mustard Mayonnaise - Gherkin - Emmental - Skin on Fries - 13
Beer Battered Fish Goujons - Toasted Brown Bread - Lemon - Tartare - Skin on Fries - 12
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SWEET PLATES

- Banana Crèmeux - White Chocolate - Walnut - 9
Dark Chocolate Delice - Vanilla - Meringue - 9.5
Ice Cream - Sorbet - Honeycomb - 8.5
Petit Fours *Perfect with Your Coffee - 4.5
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ON THE SIDE

- Garlic and Herb Focaccia - Oil of Wight - 4.5
Skin on Fries - Garlic Aioli - 4.5
Winter Roots - Herb Butter - 4.5
Local Salad - Orange Dressing - 4.5



TWO AA ROSETTES
FOR CULINARY EXCELLENCE

Please discuss with our staff if you have any allergies or intolerances. Please note all ingredients including gluten, nuts, sesame and other known allergens are used in our kitchen, therefore, there is a slight risk of cross contamination