



STARTERS

HERITAGE TOMATO SALAD with whipped goats' cheese & balsamic glaze (V)(VG*)(NGCI)

CHICKEN LIVER PATE in-house pickled carrots, fig & toast (NGCI*)

CREAMY CAULIFLOWER & BRIE SOUP served with Netherend Farm butter & sourdough (V)(VG*)(NGCI*)

COATED SALT & PEPPER CALAMARI served with lemon & garlic mayo

MAINS

RISOTTO asparagus, courgette, peas, broad beans & parmesan (V)(VG*)(NGCI)
add grilled chicken or prawns +4

LEMON & THYME MARINATED CHICKEN oven-baked chicken breast, salt & pepper fries, mushroom cream sauce (NGCI*)

THE ROYAL FISH & CHIPS 4oz haddock fillet, chunky chips & tartare sauce

STEAK & FRIES 5oz minute steak, skin on fries & peppercorn sauce (NGCI*)

DESSERTS

THE ROYAL BREAD & BUTTER PUDDING layered with croissants, white chocolate & cranberries served with custard (V)

BRITISH CHEESE BOARD chutney, grapes biscuits (V)

ICE CREAM SELECTION two scoops of salted caramel, vanilla, mint chocolate or strawberry (V)(NGCI)

LEMON CURD TART crispy sugar glaze top & berry compote (V)(VG)(NGCI)

Please inform your server of any allergies or dietary requirements. (V): Vegetarian (VG): Vegan (VG*): Vegan option available. (NGCI): Non Gluten Containing Ingredients (*): Option available. All items are subject to availability. Dishes may contain nuts or nut derivatives. Fish dishes may contain small bones. Olives may contain stones. Due to the nature of our business, we cannot guarantee that food prepared on these premises is free from allergenic ingredients. A 10% discretionary service charge will be added to your bill. All above prices are inclusive of VAT.



THE ROYAL