Est. 2004

THE ROYAL

TWO COURSES: £34.95PP *or* THREE COURSES: £39.95PP

STARTERS

CREAMY CAULIFLOWER & BRIE SOUP
finished with thyme breadcrumbs, roasted garlic oil, served with bread & butter (V)(VG*)(NGCI*)

CHICKEN LIVER PÂTÉ
with toasted sourdough bread, our in-house pickled carrot ribbons & caramelised red onion chutney (NGCI*)

SMOKED SALMON CARPACCIO & CRAYFISH TAILS
roasted and candied beetroot, orange segments, Marie Rose sauce, watercress and lemon & herb dressing (NGCI)

MAINS

ROAST TURKEY
succulent roast turkey breast and leg served with our special herb oil blend roasted potatoes, seasonal vegetables, homemade pork and apricot stuffing wrapped in prosciutto ham, pigs in blankets & gravy (NGCI*)

PAN SEARED SEA TROUT
with crispy pressed potato terrine, tenderstem broccoli, roasted cherry tomato, trout roe cavier, chive white wine sauce & dill infused oil (NGCI)

8 HOUR SLOW COOKED BEEF CHEEK
with root vegetable in a rich red wine sauce served with creamy chive mashed potato & curly kale (NGCI)

BEETROOT & FETA RISOTTO
beetroot infused risotto with crumbled feta, roasted baby leeks, crisp sage, grated parmesan, rocket with lemon & herb dressing (V)(VG*)(NGCI)

DESSERTS

HOMEMADE CROISSANT BREAD & BUTTER PUDDING
layered with white chocolate and cranberries, soaked in vanilla crème Anglaise & served with hot custard (V)

CLASSIC CHRISTMAS PUDDING
steamed pudding with red currants & brandy sauce (V)(VG*)(NGCI)

LEMON CURD TART
with crispy sugar glazed top, winter berrry compote & Rodda's brandy clotted cream (VG*)(NGCI)

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. (V): Vegetarian (VG): Vegan (NGCI): Non-Gluten Containing Ingredients (*): Option available. Please inform your server of any allergies or dietary requirements.

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