



DECEMBER BAR & LOUNGE MENU

Sandwiches

SERVED MONDAY – MIDDAY UNTIL 3PM AND TUESDAY TO SATURDAY MIDDAY UNTIL 3PM
Our sandwiches are made fresh using artisan produce. All served with spiced house crisps & garden salad

All sandwiches can be made on gluten free bread

Atlantic Prawn

Luxury Atlantic prawn, cucumber, baby gem on white (A, 3, 4, 8, 9, 10, 11)

£8

Turkey & Stuffing

Toasted sliced turkey, sage & onion stuffing, spiced cranberry mayonnaise, mixed leaf on toasted sourdough (3, 8, 10, 11, 12)

£8

Royal Salt Beef Bagel

Toasted bagel, salt beef, sliced jack cheese house pickles (3, 8, 10, 11, 12)

£10

Bacon & Sausage

Sausage bacon and cranberry stuffing, jack cheese, deli mustard mayonnaise on granary bread (3,8,9,10,11,12,13)

£8

Sprout Bhaji Wrap

Spiced cranberry mayonnaise and rocket (10, 11, 12, 13,vg,v)

£7

Venison Steak Stack

Venison steak, Brie, red onion and tomato chutney, mixed leaf on sourdough w/ fat chips

(3, 8, 10, 11, 12, 13, vg)

£13

Sides £4 each

Mixed butter greens (9)

Royal garden salad (8,10,11,12,13)

House triple cooked fat chips (13)

Skinny fries

Sweet potato jumbo fries

Four cheese mac 'n' cheese (3,9,10,11,12)

Jumbo cheddar pigs in blankets (3,8,10,11)

Please do inform us of any dietary allergens or restrictions. Dishes may contain the following allergens:
(A) Alcohol, (1) Nuts, (2) Peanuts, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Eggs, (7) Fish, (8) Soya, (9) Dairy, (10) Celery, (11) Mustard, (12) Sesame, (13) Sulphur Dioxide, (14) Lupin (p) Pescatarian, (v) Vegetarian, (vg) Vegan, (gf) Gluten Free

SMALL PLATES

SERVED MONDAY – MONDAY UNTIL 3PM AND TUESDAY TO SATURDAY MIDDAY UNTIL 9PM
£6 EACH OR 3 FOR £15

Meats

Pork gyoza (3, 8, 9, 10, 11, 12)

Korean sticky chicken wings (8, 10, 11, 12, 13, gf)

Turkey bao bun w/ pickle cabbage (10, 11, 12, 13, gf)

Salt beef slider (3, 6, 8, 9, 10, 11, 12)

Maple glazed pigs in blankets (3, 10, 11, 12, gf)

Fennel pork and chorizo balls (8, 9, 10, 11, 12, (gf)

Fish

Asian beetroot, salmon bao bun. Kimchi (3,7,8,10,12)

Crispy scallop popcorn (3,5,7,8,13)

Posh fish fingers (3,6,7,8,9,12)

Vegetarian & Vegan

Crispy mac 'n' cheese fries (3, 8, 9, 10, 11, 12, v)

Sprout bhaji (10, 11, 12, 13,vg, gf)

Spiced butternut and sweet potato falafel (8, 10, 11, 12, vg, gf)

Vegetarian gyoza (3, 8, 9, 10, 11, 12, v, vg)

Spiced pumpkin, sweet potato and pickle cabbage roll (8, 10, 11, 12, v, vg)

Please do inform us of any dietary allergens or restrictions. Dishes may contain the following allergens:

(A) Alcohol, (1) Nuts, (2) Peanuts, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Eggs, (7) Fish, (8) Soya, (9) Dairy, (10) Celery, (11) Mustard, (12) Sesame, (13) Sulphur Dioxide, (14) Lupin (p) Pescatarian, (v) Vegetarian, (vg) Vegan, (gf) Gluten Free



DECEMBER LOUNGE MENU

SERVED TUESDAY TO THURSDAY MIDDAY UNTIL 9PM
FRIDAY TO SATURDAY MIDDAY UNTIL 4PM

Starters

Soup of the day with toasted bread £7

Beetroot cured salmon gravadlax, horseradish cream, melba toast (7, 9, 10, 11, 12, v, gf) £8

Chicken, tarragon & oyster mushroom terrine, apple and cranberry chutney, toasted truffle brioche
(3, 8, 10, 11, A, 13) (gf adaptable) £7

Seared scallops, pumpkin and sage puree, crispy pancetta (5, 7, 8, 10, 11, 12, 13, gf) £8

Sprout bhaji with vegan spiced cranberry mayonnaise (10, 11, 12, vg, gf) £6.5

Mains

Pie of the week w/ mixed greens (please ask regarding allergens) £15

Royal 8oz burger, jack cheese, candy bacon, tomato relish, baby gem, black bun and skinny fries
(3, 8, 9, 10, 11, 12, 13) £16

Pigs 'n' Mac, double mac, maple glazed pigs in blankets, topped with candy bacon
and jack cheese with sweet potato fries
(3, 8, 9, 10, 11, 12, 13) £15

Vegan Moving Mountains burger, cheese, crispy onions, beetroot mayonnaise, baby gem, house pickle and
skinny fries (3, 8, 10, 11, 12, 13, vg) £14

Royal cod & triple cooked chips, dill pickle tartare, pea puree (A, 7, 10, 11, 12, 13, gf) £16

Pigs 'n' blanket mash, onion and apple cider gravy (A, 3, 8, 9, 10, 11) £16

Sides £4 each

Mixed butter greens (9)

Royal garden salad (8,10,11,12,13)

House triple cooked fat chips (13)

Skinny fries

Sweet potato jumbo fries

Four cheese mac 'n' cheese (3,9,10,11,12)

Jumbo cheddar pigs in blankets (3,8,10,11)

Please do inform us of any dietary allergens or restrictions. Dishes may contain the following allergens:

(A) Alcohol, (1) Nuts, (2) Peanuts, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Eggs, (7) Fish, (8) Soya, (9) Dairy, (10) Celery, (11) Mustard, (12) Sesame, (13) Sulphur Dioxide, (14) Lupin (p) Pescatarian, (v) Vegetarian, (vg) Vegan, (gf) Gluten Free

Desserts

Christmas pudding, brandy & orange Anglaise, cherry compote (A, 3, 6, 8, 9, 10, 11) £7

Chocolate mousse, coffee (8, 13, vg) £7

Fig & honey, stem ginger ice cream (8,9,10,11,12) £7

Set lemon curd, cinnamon shortbread, burnt meringue (3, 8, 9, 13) £7

Selection of three cheese, crackers and garnish (3, 6, 8, 9, 10, 11, 12, 13) £9

Fortified and Dessert Wine

1. Chateau Haut Mayne, Graves Moelleux, France, 2016 £3 50ml £36 750ml bottle

The wine is made in a very attractive, off dry style and pairs exceptionally well with light desserts. 13%

2. Maddalena Recioto della Valpolicella, Villa Scriani, Veneto, Italy 2015 £5 50ml £60 750ml bottle

A simply beautiful rare red dessert wine, with crushed red berry fruit flavours, similar to Port in style but less alcohol.

4. Quinta da Prelada LBV Port, Douro, 2010 £3 50ml £29 750ml bottle

Fruity, full bodied, combined with a fine dry finish.

6. Solera 1847, Herez Xeres Sherry £3 50ml

An elegant cream sherry, a perfect end to a meal



Liqueur Coffee

FRENCH (Gran Marnier) ITALIAN (Amaretto) IRISH (Jamesons) CALYPSO (Tia Maria)
IRISH CREAM (Baileys) CAPTAIN JACKS (Sailor Jerry)
5 each

Coffee

Americano 2.6 Espresso 2 Flat White 3 Latte 3 Cappuccino 2.9

Please do inform us of any dietary allergens or restrictions. Dishes may contain the following allergens:

(A) Alcohol, (1) Nuts, (2) Peanuts, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Eggs, (7) Fish, (8) Soya, (9) Dairy, (10) Celery, (11) Mustard, (12) Sesame, (13) Sulphur Dioxide, (14) Lupin (p) Pescatarian, (v) Vegetarian, (vg) Vegan, (gf) Gluten Free