



EVENING MENU

Nibbles

Olives 3.5
Homemade Focaccia Bread with Oil 3.5

Starters & Small Plates

Soup of the Day Served with Bread 6
Smoked Salmon on Homemade Soda Bread 7.5
Grilled Sardines with Salsa Verde 7
Chilli Scotch Egg with Scotch Bonnet Jam 7
Burrata (Soft Cheese), Tomato Gazpacho,
Sunflower Pesto, Sourdough (v, vg) 7.5
Buttermilk Chicken Goujons, Sriracha Sauce 7
Salt and Pepper Squid, Garlic Mayonnaise, Burnt Lime 6.5
Onion Humous, Grilled Pitta Bread (v) or (vg) 5.5
Chilli Prawns, Brown Crab Aioli & Sourdough 8.5
PRAWNS SERVED WITH SHELL ON
Braised Pork Cheek, Mango, Chilli, ‘Piggy’ Bread 7
Mussels, Samphire, Garlic Cream, Shallots 7.5
Beef Burger Sliders with Cheese & Bacon Jam 8
Pulled Pork & Beef Burger Sliders Bacon Jam 11

Sides

Duck Fat Chips 4
Skinny Fries 3.5
Tenderstem Broccoli and flaked Almonds 4
Mac & Cheese 4
Hispi Cabbage, Miso Chilli Butter 4
Summer Side Salad 3.5
Sautéed Mushrooms with Sherry Vinegar 5

Mains

Served Tuesday to Saturday 5.30pm until 9pm
We also serve fabulous roasts every Sunday from midday

Chilli Crab Linguini 17
Mussels, Samphire, Garlic Cream, Shallots, with Fries 17
Royals Battered Cod, Triple Cooked Chips, Mushy Peas, Tartare Sauce 18
Catch of the Day- MARKET PRICE
please ask your server for more information
Wild Mushroom Gnocchi, Mushroom Velouté,
Toasted Pumpkin Seeds (v) 17
VEGAN OPTION AVAILABLE - please ask your server
Cheddar Soufflé, Salt Baked Celeriac, Cheese Sauce,
Hispi Cabbage(v) 18.5
Moving Mountains Vegan Burger, Skinny Fries, Summer Salad (vg, v) 16
Roast Rump of Lamb, Watercress Sauce, Confit Lamb Fat Potato,
Baby Turnips, BBQ Hispi Cabbage 26
Pork Chop, Smoked Mash Potatoes, Cavolo Nero 19.5
Cornfed Chicken Breast Salad, Butter Fried Duck Egg, Royal Buttermilk,
Grilled Lettuce, Pickled Shallot, Toasted Cashew, Parmesan Cheese Salad
(contains nuts) 18

Royal Beef Burger, American Cheese, Pickles, Skinny Fries 17
10oz Sirloin Steak, Beef Fat Chips, Traditional Grill Garnish 27
10 Oz Ribeye Steak, Beef Fat Chips, Traditional Grill Garnish 28

Desserts

Cheesecake of the Day 6
Lemon & Vodka Panna Cotta, Toasted Ginger Crumb 6
Berry Pavlova, Chantilly Cream 7
Chocolate Brownie with Vanilla Ice Cream 6.5
Ice Cream 6
British Cheeseboard, Crackers, Accompaniments 11.5

After Dinner Drinks

DESSERT & FORTIFIED WINE, 50ML

51. Chateau Haut Mayne, Graves Moelleux, France 3
The wine is made in a very attractive, off dry style and pairs exceptionally
well with light desserts. 13%
52. Quinta da Prelada LBV Port, Douro, 2010 3
Fruity, full bodied, combined with a fine dry finish.
53. Noval 10yr Old Tawny NV, Portugal 4
Aged for an average of 10 years this Tawny Port is rich with a
delicate nuttiness and raisin fruit flavours. 19.5%
54. Solera 1847, Jerez-Xérès Sherry 3
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	2.85
Espresso	2.25
Flat White	3.25
Latte	3.25
Cappuccino	3.15
Flavoured syrup	0.5
Extra shot	1

We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team.
An optional service charge of 10% will be added to your final bill, this is shared equally amongst our team. All prices listed in £ sterling.