



# THE ROYAL

HOTEL • RESTAURANT • BAR

## SUNDAY LUNCH

Please let us know of any dietary requirements before ordering.

### WHILE YOU WAIT

Nocerella olives **£5**

Artisan breads with whipped

Bovril beef dripping **£6.50**

Sweet and spicy nut mix **£4.50**

Iberico ham and cornichons **£9**

### STARTERS

Chicken liver parfait, with a pear and plum chutney  
and sourdough **£9.75**

Tempura broccoli with ginger, pickled  
chillies and a miso dressing **£8.75**

Salmon gravadlax and mackerel pate  
with watercress and fennel flatbread **£11.50**

Chargrilled asparagus and crispy Iberico ham  
with citrus dressed leaves **£9.50**

Wild garlic velouté with shoestring potatoes  
and herb oil **£8.50**



### MAINS

Roast topside of beef **£20**

Roast loin & belly of pork with crackling and apple sauce **£19**

Homemade nut roast (v) *vegan available* **£16.50**

*All roasts served with herb roasted potatoes, seasonal roast vegetables, winter greens, cauliflower cheese a Yorkshire pudding and gravy.*

Add pork, onion & sage stuffing **£3**

Korean Chicken thigh burger with kimchi slaw, ponzu cucumber & fries **£17**

Sea bass fillet, saffron potatoes, bisque cream sauce, fennel and samphire **£21**



Children's portions available on all the above **£12**



A discretionary 12.5% service charge will be added to your bill.

V: Vegetarian GF: Gluten Free VG: Vegan  
For all other allergens please ask a member of the team