



# THE ROYAL

HOTEL • RESTAURANT • BAR

## À LA CARTE

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

Cotswold lamb rump with peas a-la Francoise, amandine potatoes and a wild garlic pesto **£25**

Maple and mustard glazed ham and a duck egg, homemade chips and spiced homemade ketchup **£18**

Malaysian sweet potato, cashew and chickpea curry with jasmine rice and pak choi **£17.50**

Sea bass fillet on a bed of saffron potatoes, with fennel and samphire and a bisque cream sauce **£22**

8oz Flat iron steak, chimichurri with skin on fries and a pickled onion salad **£24**

Char siu pork belly burger with Asian slaw, pickled cucumbers and skin on fries **£17**

Cauliflower mac & cheese topped rosemary & parmesan bread crumbs with dressed leaves **£17**



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