

The Royal Bistro & Grill

Main course - £10.50 2 courses - £14.25 3 courses - £18.50

Appetisers

Chefs homemade soup of the day (GF available)

Served with a warm bread roll

Prawn cocktail (GF available)

A bed of lettuce, topped with tomatoes, prawns and marie rose sauce,
served with brown bread and butter

Farmhouse paté (GF available)

With salad garnish, redcurrant jelly and toasted bloomer bread

Garlic bread slices

Topped with melted cheese, with a salad garnish

Beer battered cod goujons

With a lemon wedge and tartare dip

Sautéed button mushrooms (GF available)

In a creamy garlic and herb sauce, served on a toasted croute

Main Dishes

Braised beef diane (GF)

With mash potato, garden peas and green beans

Beef lasagne

Served with chips and a garlic bread slice

The Royal burger

6oz beefburger topped with back bacon and melted cheese,
served in a toasted bun with chips and salad garnish

Hunters chicken (GF)

Topped with grilled bacon, barbecue sauce and melted cheese,
served with chips and peas

Slow cooked Moroccan style lamb (GF)

Topped with toasted almonds and served with basmati rice

8oz rump steak (GF)

£2 supplement

Cooked to your liking, served with tomatoes, mushrooms, peas
and chips or new potatoes

Add a sauce:- creamy pepper, diane, blue cheese or meaty gravy - £1.50

Lemon baked salmon (GF)

With a vegetable selection, new potatoes and a creamy parsley sauce

Prawn, cod, leek and green pea risotto (GF)

With a side of mixed salad

Breaded whole tail scampi

With chips, peas, side salad, lemon wedge and tartare dip

Vegetable lasagne

Served with chips and garlic bread slice

Moroccan cauliflower roulade (GF)

Served on a grilled pepper, apple and potato salad

Desserts

Chefs hot dessert of the day

Served with a choice of dairy custard, cream or vanilla ice cream

Chocolate and almond tart (GF)

Served with vanilla ice cream and chocolate sauce

Lemon meringue roulade (GF)

With raspberry sorbet and a duo of fruit coulis

Baked New York style cheesecake (GF)

Served with chantilly cream and poached forest berries

Selection of cheeses

Served with savoury biscuits and grapes

Trio of ice cream (GF available)

Choose 3 ice creams from chefs daily selections, topped with whipped cream and a fan wafer

Eton mess sundae (GF)

Sweet poached strawberries, crushed meringue, strawberry and vanilla ice cream, raspberry coulis, topped with whipped cream and toasted almonds

Toffee profiterole sundae

Cream filled profiteroles with salted caramel ice cream, toffee sauce, whipped cream and a fan wafer

(GF) denotes gluten free

If you have any special dietary requirements please speak to a member of staff at the start of your meal