

# THE ROYAL

EXCELLENCE SINCE 1832

## LUNCH MENU

### STARTERS

- Soup of the Day - 8.5  
Gallybagger Soufflé - Leek Velouté - Black Onion Seed - 10  
Smoked Ham Hock Terrine - Marinated Artichoke - Yogurt - House Dressing - 9  
Crab and Herb Gratin - Local Bread - Dressed Salad - 10
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### MAIN COURSES

- Medium Rare Sirloin - Cauliflower and Vanilla Purée - Marmite Potatoes - Garlic Fine Bean - Jus - 21  
Briddlesford Halloumi - Rosemary Salted Fries - Tomato Chutney - 16  
Glazed Pork Loin - Braised Savoy Heart - Dijon and Brandy Cream Sauce - 18  
Canoed Whole Mackerel - Beurre Noisette - Sea Purslane - Sauté New Potatoes - 19
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### SANDWICHES

- Pulled Pork Belly - Toasted Ciabatta - Burnt Apple - Blue Cheese - Paprika Fries - 13  
Tempura Fish Goujons - Toasted Brown Bread - Lemon - Tartare - Skin on Fries - 12
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### SWEET PLATES

- Chocolate Delice - Smoked Pineapple Ice Cream - Honeycomb - 8.5  
Vanilla Brûlée - Cinnamon Ice Cream - Tuille - 8  
Ice Cream - Sorbet - Honeycomb - 8  
Petit Fours \*Perfect with Your Coffee - 4
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### ON THE SIDE

- Garlic and Herb Focaccia - Oil of Wight - 4.5  
Skin on Fries - Garlic Aioli - 4.5  
Autumn Roots - Herb Butter - 4.5  
Local Salad - Orange Dressing - 4.5



TWO AA ROSETTES  
FOR CULINARY EXCELLENCE

Please discuss with our staff if you have any allergies or intolerances. Please note all ingredients including gluten, nuts, sesame and other known allergens are used in our kitchen, therefore, there is a slight risk of cross contamination