

THE ROYAL

EXCELLENCE SINCE 1832

SUNDAY LUNCH MENU

To Start

Gallybagger Souffle - Smoked Celeriac Puree - Pickled Celery - 13.5

Roasted Carrot and Cumin Soup - Lime Dressing - Sourdough - 12.5

Ham Hock Terrine - Truffle Yoghurt - Pickled Chilli - Roasted Walnut - Leaf - 12.5

Chicken Liver Parfait - Toasted Brioche - Savoury Granola - Red Onion - 12.5

Cured Salmon - Wasabi Aioli - Radish - Red Vein Sorrel - 13

Main Course

Beef Sirloin - Roast Potatoes - Seasonal Vegetables - Yorkshire Pudding - Red Wine Jus - 24

Pork Loin - Roast Potatoes - Seasonal Vegetables - Red Wine Jus - 24

Today's Fish - Chervil Buttered New Potato - Fine Beans - Lemon Pinot Sauce - Parsley Oil - 27

Chicken Supreme - Crushed Herb Potato - Tenderstem - Peppercorn - Pea Shoots - 27

Nut Roast - Seasonal Vegetables - Roast Potatoes - Yorkshire Pudding - Red Wine Jus - 21

On the Side

Tenderstem - Cavolo Nero - Fine Beans - Chervil Butter - 5.5

Fries - Truffle Yoghurt - Parsley - 5.5

New Potato - Sherry and Maple Dressing - Thyme - 5.5

Colcannon Mash - Bacon - 5.5

Focaccia - Island Gold Rapeseed Oil - 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.

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To Finish

Coffee Crème Brûlée - White Chocolate - Almond - 10

Sticky Toffee Pudding - Butterscotch Sauce - Ginger Ice Cream - 9.5

Dark Chocolate Delice - Meringue Textures - Blackberry - 11

IOW Cheeses - Fruit - Condiment - Miller's Crackers - 13.5

Ice Cream - Sorbet - Honeycomb - 8.5

Dessert Wine - Port

360 - Vina Escevaria, Late Harvest Sauvignon Blanc, Chile - 8.25/29

361 - Elysium Black Muscat, California, USA - 11.50/40

362 - Sauternes, Château Filhot, Bordeaux, Semillon Blend, France - 15.50/56.00

363 - Hetszolo Tokaji, Late Harvest, Tokaj, Hungary - 11.50/55.00

370 - LBV Tawny Port, Eirados, Touriga Nacional Blend, Portugal - 5

371 - Vintage Port, Ten-Year-Old Tawny Port, Touriga Nacional Blend, Portugal - 8.75

Vegetarian/Vegan menu available on request.



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