

THE ROYAL

PUB & DINING

EST. 2019

STARTERS | NIBBLES

Warm Sourdough & Dipping Oils (ve)	Ingleton sourdough extra virgin olive oil balsamic vinegar toasted sesame seeds rocket	£5.5
Salt & Chilli Pepper Halloumi Bites (v/gf)	Salt & chilli pepper seasoning red chilli & spring onion sweet chilli jam dressed rocket	£6
Creamy Sautéed Leek & Black Garlic Baked Scallops	Shell-baked duo of scallops creamy white wine sauce hazelnut crumb fresh pea shoots	£9
Panko Breaded Wild Game & Juniper Croquettes	Warm butternut squash & sage purée vibrant autumn pesto fresh pea shoots	£7
Beetroot Marinated Charred Chicken Skewers (gf)	Horseradish crème fraîche dressed rocket	£6
Plum & Sloe Gin Baked Goat's Cheese (v)	Garlic & herb baked crostinis plum & sloe gin marmalade dressed rocket	£8
Stornoway Black Pudding 'Bon Bons'	Panko breaded crispy black pudding 'bon bons' plum & sloe gin marmalade pea shoots	£7.5

ROYAL MAINS

Charred Beetroot & Horseradish Chicken Breast	Beetroot marinated chicken breast horseradish crème fraîche skin-on fries dressed rocket	£12.5
Wild Game & Juniper Sausages & Mash	Plum & sloe gin jam roasted garlic mash black pudding 'bon bon' pan-fried veg veal jus	£15
Pan-Roasted Bombay Cod	Butternut squash Bombay potatoes sweet mango lassi pickled Asian vegetables pea shoots	£17
Charred 5oz/10oz Lancashire Gammon (gf)	Hand-cut chunky chips charred fresh pineapple free-range egg garden peas	£9/12
Braised Beef Brisket, Ricotta & Wild Mushroom Lasagne	Rustic tomato, garlic & herb sauce charred garlic sourdough dressed rocket	£14
Roasted Cauliflower & Butternut Squash Pilaf (ve)	Braised roasted cauliflower, sultana & butternut squash pilaf chick pea dahl pickled Asian veg	£12
Classic Moules Marinière	Fresh mussels creamy garlic & herb broth sourdough wedge & butter fresh pea shoots	£13
Mrs Kirkham's Strong Vintage Cheddar & Onion Pie (v)	Hand-cut chunky chips puff pastry lid garden peas	£12
Beer Battered Fish & Chips (gf-av)	Beer-battered cod hand-cut chunky chips minted mushy peas - add 'chip shop' curry sauce £2	£11/16
Pan-Roasted Autumn Chicken Supreme	Charred chicken breast butternut squash & sage purée roasted root vegetables Autumn pesto	£15
Plum & Sloe Gin Braised Shoulder of Lamb (<i>on the bone</i>)	Garlic & herb sautéed parmentier potatoes plum & sloe gin jus pan-fried vegetables	£19
8oz/16oz Charred Butchers Steak (served pink - gf-av)	Hand-cut chunky chips beer battered onion rings thyme roasted tomato roasted field mushroom dressed rocket - Add a creamy pink peppercorn sauce for £2.5	£19/29
Pan Seared Royal Duo of Wood Pigeon	Pan seared breast of wood pigeon (served pink) slow braised game & juniper croquette warm butternut squash & sage purée plum & sloe gin marmalade pan-seared scallop pea shoots	£22

INDULGE *At* THE ROYAL - ENJOY 20% OFF STARTERS & DESSERTS

EVERY MONDAY TO THURSDAY WHEN YOU BUY ANY ROYAL MAIN OR STACKED BURGER

Only eligible for individual guests ordering a Royal main meal or Royal stacked burger and not accompanying third parties | not available for take-out | only one starter and/or dessert per eligible guest | promotion can only be redeemed on time & day of visit | management reserve the right to withdraw the promotion at any time

ROYAL STACKED BURGERS

Charred brioche bun topped with sesame seeds | Royal burger sauce | dill pickles | rocket | tomato | sliced onion | seasoned skin-on fries

Baby Royal	Single 4oz charred beef patty - add Monterey Jack £1 - add charred streaky bacon £1	£12
The Royal	Two charred 4oz beef patties Monterey Jack charred streaky bacon onion rings slaw	£16
Beet-Eat-Repeat	Beetroot marinated chicken breast horseradish crème fraîche Monterey Jack onion rings slaw	£16
Fake Moo's (v)	4oz plant based fake 'beef' patty Monterey Jack onion rings slaw	£15
The Cod Father	Roasted cod fillet curried in an Indian dry rub pickled Asian veg sweet mango lassi	£16
God Save The Queen	Epic 16oz beef patty stack Monterey Jack jalapenos streaky bacon onion rings slaw	£19.5

SENSATIONAL SUNDAY ROASTS

Roasted carrot & cardamom purée | goose fat & thyme roasted potatoes
Stornoway black pudding 'Bon Bon' | hand-pressed pork & apricot stuffing
honey & thyme roasted parsnips | traditional Yorkshire pudding | pan-fried vegetables | veal jus | fresh pea shoots

Roast Beef (served pink)	£17
Roasted Leg of Lamb (served pink)	£18
Orange & Honey Glazed Roast Turkey Breast	£17
Butternut Squash, Goat's Cheese & Plum Wellington (v)*	£15
Simple Children's Roast	£8
Doggie Roast Dinner - roast meat veg roasties gravy	£4/6
Mrs Kirkham's Strong Vintage Cauliflower Cheese (v)	£4

Please ask if you'd prefer your meat more well done | roasts are served in limited quantities so availability may be more limited as the day goes on.

*does not include animal based trimmings

SIDE ORDERS

Creamy Pink Peppercorn Sauce (v)	£2.5
'Chip Shop' Curry Sauce (v)	£2
Royal Slaw (v/gf)	£3
Hand-Cut Chunky Chips (ve/gf)	£4
Skin-On Fries (ve\gf)	£4
Pan Fried Seasonal Vegetables (v/gf)	£4
Beer Battered Onion Rings (v/gf-av)	£4
Salt & Chilli Pepper Fries (ve/gf)	£5
Cheesy Hand-Cut Chunky Chips (v/gf)	£5.5
Charred Garlic Sourdough (v)	£5.5
Charred Cheesy Garlic Sourdough (v)	£7

Welcome to the Royal. All of our dishes are lovingly crafted by our head chef, Rob & his brigade of passionate foodies. We use local butchers, greengrocers & fish-mongers to deliver only the finest, fresh ingredients, seven days a week. Each month we re-invent our menus using local & seasonal produce. If you have an allergy, a member of team will happily help guide you. Many of our dishes can be tweaked if you ask to make them gluten-free. Look out for (gf-av) on our menu for more options!

PLEASE NOTE, WE CAN ONLY ACCEPT CARD PAYMENTS

— THE —
R O Y A L
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LUNCHTIME SANDWICHES, WRAPS & LIGHTBITES

SERVED MONDAY - SATURDAY 12.00-5.00PM

ADD SEASONED SKIN ON FRIES TO ANY WRAP FOR £2.00

Available as a wrap or a sandwich in malted granary bread

Chicken & Bacon Caesar	Chicken breast & streaky bacon bound in Caesar sauce slaw dressed rocket	£8
Honey Roast Ham & English Mustard	Hand carved honey roast ham fiery English mustard rocket slaw	£8
Beer Battered Fish Goujon	Beer battered cod goujons chunky tartare slaw dressed rocket	£8
Sweet Chilli 'Philly' Beef	Charred beef sweet chilli jam nacho cheese sauce shredded onion slaw dressed rocket	£9
Salt & Chilli Pepper Charred Lamb	Pickled slaw sweet chilli sauce slaw dressed rocket	£9
Goat's Cheese & Roasted Butternut Squash (v)	Plum & sloe gin jam slaw dressed rocket balsamic syrup	£8
Light Bite Fish & Chips (gf-av)	Beer battered cod & chips hand cut chunky chips minted mushy peas tartare sauce	£11
Light Bite Cheese Burger	4oz beef patty burger relish toasted seeded brioche bun Monterey jack skin on fries	£11
Light Bite Charred 8oz Butchers Steak (gf)	Seasoned skin-on fries roasted tomato dressed rocket	£13
Light Bite Vegan Sausage Roll (ve)	Plant based vegan 'sausage' roll dressed rocket sweet chilli jam - add fries £2	£9
Light Bite Honey Roast Ham, Eggs & Chips (gf)	Hand-cut chunky chips fried eggs garden peas	£11
Light Bite Wild Game & Juniper Sausages & Mash	Roasted garlic mashed potatoes garden peas veal jus	£11

CHILDREN'S MENU

Battered Chicken Breast Goujons (gf-av)	Skin-on fries garden peas	£6
Children's Tomato & Basil Pasta (v)	Fresh tomato & basil sauce tagliatelle pasta charred garlic sourdough	£6
Children's Cheeseburger	Skin-on fries tomato ketchup	£8
Children's Cheese & Tomato Sourdough Bread Pizza (v)	Dressed rocket seasoned skin-on fries	£7
Children's Breaded Scampi	Breaded scampi seasoned skin-on fries garden peas tartare sauce	£7
Children's Charred Chicken Salad (gf)	Dressed rocket salad charred chicken breast pieces grated mozzarella	£6
Children's Vanilla Ice Cream (v/gf)	Scoop of English lakes vanilla ice cream with chocolate sauce & a wafer	£2.5

WEEKEND BREAKFASTS

SERVED SATURDAY & SUNDAY | 10-11.30AM

Three Item Baby Breakfast	Choose from; wild game & juniper sausage streaky bacon fried egg mushroom hash brown thyme roasted tomato baked beans - all served with buttered sourdough toast	£7
Fluffy American Pancakes (v)	Fresh fluffy pancakes topped with a fresh berry compote & drizzled honey	£7
Eggs Benedict	Charred garlic sourdough soft poached eggs hollandaise sauce streaky bacon fresh rocket	£8
The Little Englander	Wild game & juniper sausage streaky bacon fried egg roasted mushroom thyme roasted tomato hash brown buttered sourdough toast baked beans	£9
The Full English	Wild game & juniper sausages streaky bacon fried eggs Stornoway black pudding bon bon roasted mushroom thyme roasted tomato hash browns buttered sourdough baked beans	£12
The Vegetarian English (v)	Vegetarian sausages fried eggs roasted field mushroom thyme roasted tomato hash brown buttered sourdough toast baked beans	£9

DESSERTS

All of our desserts are lovingly made in-house by our skilled pastry chef, Josh. We use only the best, natural ingredients - no E-numbers or additives here!

Plum & Hazelnut Eton Mess	Plum & sloe gin compote fresh meringue ginger cream hazelnut crumb fresh mint	£7
Warm Chocolate Fondant	Warm, gooey centered chocolate fondant peanut butter ice cream chocolate crumb fresh mint	£6
Royal Toffee Pudding (v)	Whole date, walnut & dark treacle sponge fresh toffee sauce English lakes vanilla ice cream	£7
Ginger & Blood Orange Treacle Tart	Biscuit crumb English lakes vanilla ice cream fresh mint	£7
Creme de Cassis & Dark Chocolate 'Baba'	Blackcurrant liqueur soaked sponge ring creme patissiere dark chocolate blackberry compote	£7
English Lakes Thunder & lightning Ice Cream (v)	Cinder toffee and chocolate sauce swirled into creamy English lakes vanilla ice cream	£6
English Lakes Vanilla Ice Cream (v/gf/ve-av)	Choice of toffee sauce or chocolate fresh mint	£4
English Lakes Fruit Sorbets (ve/gf)	Choice of; rhubarb or passionfruit & pineapple	£6

SUPPORT ANIMAL CARE WITH THE ROYAL

At the Royal we're all about wholesome, traditional values. Independent businesses supporting their local communities & promoting charitable causes is a long standing British tradition that we're proud to continue. That's why we've teamed up with Lancaster based charity, 'Animal Care' and are helping support their admirable efforts in caring for and re-homing desperate animals. Because we love animals (although admittedly we do have to put a few in the oven), 25p from the sale of every dessert will go to Animal Care. Your money will go directly to helping vulnerable animals who've fallen on tough times. Thank you!