



Royal Menu

Selection of Breads

Starter

Pea & Mint Soup

sliced radish, pea shoots and olive oil **GF VG**

Steak Tartare

confit egg yolk and tabasco dressing

Seared Scallops

spiced parsnip puree, pomegranate, pea shoots and parsnip crisps **GF**

Mediterranean Vegetable Terrine

courgette, aubergine, red & yellow peppers and a sherry dressing **GF VG**

Main

Pan Fried Seabass Fillet

stuffed courgette, tomato compote and basil olive oil

Slow Cooked Pork Belly

sweet potato puree, tender stem broccoli florets, caramelised cider apples and red wine jus **GF**

Pea & Mint Ravioli

cherry tomatoes, broad beans, sugar snaps, mint pesto and preserved lemon **VG**

Chicken Supreme

apricot farce, savoy cabbage, red onions and red wine jus **GF**

Tuna Niçoise Salad

French beans, confit potatoes, kalamata olives, cherry tomato and soft-boiled egg **GF**

Watermelon & Goats Cheese Salad

rocket & red chard, pomegranate, radish, balsamic dressing **GF V**

Sides ~ Green salad **VG GF**, Tomato & shallot salad **VG GF**, Matchstick fries **VG**

Peas, Sugar snaps and truffle dressing **GF VG** or Minted new potatoes **V GF**

Supplement £5.00

Dessert

Salted Caramel & Dark Chocolate Tart

raspberry & hazel crumb and raspberry coulis **VG**

Raspberry Cheesecake

biscuit crumb and honey cress

Glazed Lemon Tart

fruit coulis and blackberry Chantilly cream **V**

Dark & White Chocolate Brownie

chocolate sauce and Dorset clotted cream **V GF**

*Please note that 12.5% service charge will be automatically applied to your total bill.
For allergy and intolerance information, please ask your server before ordering.*