

# ROYAL the Hotel

MONDAY - FRIDAY 12 NOON - 3PM & 5.30PM - 9PM  
SATURDAY 12 NOON - 9.30PM / SUNDAY 12 NOON - 9PM

## Nibbles

### NACHOS

salsa, melted cheese, jalapeños £6.50 / £10.50

### HONEY & MUSTARD CHIPOLATAS

bramley apple mustard £5.95

### MARINATED MIXED OLIVES £3.50

### STONE BAKED GARLIC BREAD £4.50

add cheese £1.50  
add pizza sauce £1.00

## Starters

### SOUP OF THE DAY

toasted sourdough £5.50

### BUFFALO MOZZARELLA & HEIRLOOM TOMATO SALAD

roasted red onion, pea shoot, sherry vinegar and rapeseed oil £7.85

### CHARRED MACKEREL FILLET

pickled heritage beets, brown shrimps, horseradish and samphire £8.00

### PRESSED HAM TERRINE

chicory and comte cheese salad, pickled heritage carrots, candied walnuts £7.50

### SEARED MONKFISH

tomato and chervil fritters, celeriac remoulade and fish sauce £8.50

### GOOSNARGH DUCK CONFIT & CHARRED LEEK

glazed vegetables £7.50

### CHEESE & PÂTÉ PLANK

house pâté, 3 market cheese's, cheese and ale braised onion tart, preserved grapes, Royal chutney, toasted sourdough £10.00 / £16.95

### FISH PLANK

crayfish cocktail, dill cured salmon, moules mariniere, pickled cucumber, kipper pâté, caper berries, warm breads £10.50 / £18.00

### VEGGIE PLANK

hummus, sun-blushed tomatoes, marinated olives, heritage beets, celeriac remoulade, goats curd £8.25 / £15.50

### BAKED CAMEMBERT

baked with rosemary, garlic and honey, sourdough crostini (to share) £15.50

### TEMPURA KING PRAWNS

hot and sour pickles, sweet pineapple dip £8.95

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

## Light Bites

### 3 COUNTY CHEESE RAREBIT

Cumberland Farmhouse, Lancashire and Wensleydale cheeses with Bowland Ale on toasted granary bloomer, coleslaw, tomato and chipotle relish £7.50

### CARVED SIRLOIN OF BEEF

fried onions & mushrooms, French mustard on toasted ciabatta with coleslaw £8.95

### TUNA NIÇOISE

seared tuna loin, hens egg, new potato, olives, tomatoes and green beans, house dressing £15.50

### WILD MUSHROOM TAGLIATELLE

dressed in white wine and garlic cream, rocket leaf pesto and parmesan £7.95 / £13.95  
add chicken £1.50 / £3.00

### MOULES MARINIÈRE

mussels steamed with white wine, garlic cream and parsley, crusty sourdough £8.95 / £14.95

### GRILLED SEA BASS

roast chorizo and market seafood risotto, sun-blushed tomato and parmesan £9.50 / £16.00

### BOWLAND ALE BATTERED HADDOCK

chunky chips, mushy peas & tartare sauce £8.95 / £13.95

### ROYAL CLUB SANDWICH

grilled chicken, bacon, lettuce, tomato, egg mayonnaise, relish and dressed leaves £9.95

## Pizza

### MARGHERITA

sun blushed tomatoes, buffalo mozzarella, fresh basil £9.00

### FUNGHI

wild mushrooms, mascarpone, fresh basil £10.00

### CAPO

sun blushed tomatoes, prosciutto ham, black olives £10.50

### PADANA

caramelised onion, goat's cheese, balsamic, fresh rocket £10.50

### CHILLI PRAWN

king prawns, jalapeño peppers, garlic butter £12.50

### SPAGNUOLO

pepperoni, chorizo, red onion, fresh chilli, roasted peppers £11.50

### AMERICANO

chorizo, jalapeño peppers, baked egg £11.50

### CACCIATORE

pepperoni, chorizo, prosciutto, cajun chicken £12.00

## Mains

### BEEF & BOWLAND ALE PIE

braised red cabbage, chunky chips, and Bowland gravy £15.00

### GOAN FISH CURRY

market fish steeped in curried broth, chickpeas, coconut and coriander, flat breads and lime £19.50

### LOIN CHOP

2 bone pork chop, savoy cabbage and bacon, pomme purée, robert sauce and apple crisp £16.50

### GRILLED PLAICE FILLETS

buttered spinach, slow cooked fennel, puttanesca sauce, lemon, capers and samphire £17.50

### CUMBERLAND FARMHOUSE CHEESE & ALE BRAISED ONION TART

baked heritage tomatoes, rocket, pesto, pickled beetroot £14.00

### 28 DAY DRY AGED RIB STEAK

vine tomato, field mushroom, rocket and scallion salad £23.00

### NORTH ATLANTIC COD

new season potatoes, greens, white wine and parsley £18.95

### ROYAL BURGER

prime beef, smoked pancetta and Monterey Jack, lettuce, tomato and dill pickle, club sauce, toasted sourdough roll, fries and slaw £12.95

### BRAISED LAMB SHANK

stock pot vegetables, Lyonnaise potatoes, pickled red cabbage, braising liquor £19.25

## Sides

### CHUNKY CHIPS / SKINNY FRIES £3.95

### GREEN SALAD £4.25

### BREAD AND OILS £4.50

### ASPEN FRIES £4.50

### DRESSED GREENS £3.95

### PEPPERCORN SAUCE £2.00

### RED WINE JUS £2.00

## Desserts

Please see our ever changing specials board for today's selection of home made desserts.

# ROYAL the Hotel

## DRINKS MENU

### White Wine

#### FAIRWAY SAUVIGNON BLANC - WESTERN CAPE - SOUTH AFRICA

A full flavoured and fruity Sauvignon Blanc - melons, mangoes, pineapples and a citrus hint to keep the palate fresh.

175ml £4.35 250ml £6.15 Bottle £17.95

#### FAIRWAY CHENIN BLANC - WESTERN CAPE - SOUTH AFRICA

Soft, light, tropical notes, with fresh green apples and a clean crisp finish.

175ml £4.35 250ml £6.15 Bottle £17.95

#### GRAN TESORO VIURA - CAMPO DE BORJA - SPAIN

A refreshing fruity, dry wine with hints of ripe pear and peach fruit.

175ml £4.60 250ml £6.45 Bottle £18.95

#### SANTIANO CHARDONNAY - VALLE CENTRAL- CHILE

Long and elegant, stone fruits, hints of citrus fruits. Smooth creamy finish.

175ml £4.60 250ml £6.45 Bottle £18.95

#### CHIO PINOT GRIGIO - VENETO- ITALY

Pinot Grigio from Chieti has richer fruit flavours and a touch more body than those from further north in Italy. This wine has delicate aromas of citrus and pears, with a vibrant, fresh taste.

175ml £4.60 250ml £6.45 Bottle £18.95

#### PAYS D'OC VIOGNIER - PAYS D'OC - FRANCE

This wine has a lovely nose of delicate white peach mingled with a defined floral character. The palate has rich stone fruit, alongside a subtle almond character whilst remaining clean and fresh.

175ml £5.80 250ml £8.10 Bottle £23.95

#### AKAU MARLBOROUGH SAUVIGNON BLANC - MARLBOROUGH - NEW ZEALAND

Lots of fresh pink grapefruit with citrus fruits, cut grass, subtle passionfruits and baked pineapples. Very moreish and perfectly balanced.

175ml £5.80 250ml £8.10 Bottle £23.95

#### CONO SUR RIESLING - VALLE CENTRAL - CHILE

A full bodied yet perfectly balanced wine with delicate notes of grapefruit, quince and lemon, all set off by aromas of peach and jasmine. Very intense and with a unique likeability.

175ml £6.35 250ml £8.80 Bottle £25.95

#### MACON VILLAGES 'RESERVE PERSONNELLE' - BURGUNDY - FRANCE

Typically Burgundian Chardonnay that is upfront and full with a hint of buttery shortbread and a bit of hazelnut on the mid palate, this wine shows elegance, finesse and style. Un-oaked, pure green apple fruit is framed in appealing acidity.

175ml £7.00 250ml £9.65 Bottle £28.95

### Red Wine

#### GRAN TESORO GARNACHA - CAMPO DE BORJA - SPAIN

An easy drinking wine where supple tannins are balanced by good acidity and blackberry notes, with a hint of liquorice and black pepper.

175ml £4.35 250ml £6.15 Bottle £17.95

#### SANTIAGO CABERNET SAUVIGNON - VALLE CENTRAL - CHILE

Aromas of black fruits, blackcurrants, blackberries, hints of spice and a concentrated palate.

175ml £4.35 250ml £6.15 Bottle £17.95

#### COMPASS POINT SHIRAZ - SE AUSTRALIA - AUSTRALIA

Rich and fruity with ripe black fruit flavours of cherry and plum with hints of spice, pepper and vanilla. Best with peppered steak, robust pasta dishes or roasted vegetables.

175ml £4.60 250ml £6.45 Bottle £18.95

#### SOLAR VIEJO TEMPRANILLO COSECHA RIOJA - RIOJA - SPAIN

Distinct tones of cherry and plum are with hints of liquorice, and complemented by ripe tannins and a fine, fresh finish.

175ml £4.60 250ml £6.45 Bottle £18.95

#### CANYON ROAD MERLOT - CALIFORNIA - USA

With a soft and elegant mouth feel, this wine has deep flavours of rich cherries and jammy blackberries, followed by hints of vanilla and spice.

175ml £4.60 250ml £6.45 Bottle £18.95

#### LA COUR DES DAMES SYRAH - LANGUEDOC - FRANCE

Aromas of wild berry fruits of raspberries, gooseberries, blackcurrants, spices, cinnamon and a touch of mint. Very rich and fat on the palate with a long, silky finish.

175ml £6.35 250ml £8.80 Bottle £25.95

#### FINCA FLICHMAN MALBEC ROBLE - MENDOZA - ARGENTINA

Baked red fruits of plum and cherry on the nose with a slight touch of oak. Very fruity flavours of plums and raspberries with an elegant and soft finish.

175ml £6.35 250ml £8.80 Bottle £25.95

#### RONGOPAI PINOT NOIR - MARLBOROUGH - NEW ZEALAND

The bouquet shows earthy dark fruits and spicy strawberries with a touch of cedar. Flavours of raspberry and cherry lead the palate into some dark tarry notes with a hint of vanilla.

175ml £7.00 250ml £9.65 Bottle £28.95

### Rose Wine

#### JEAN JULIEN CINSAULT ROSE - LANGUEDOC - FRANCE

Dry and fruity, summer raspberries, strawberries and a crisp clean finish. A great all rounder.

175ml £4.35 250ml £6.15 Bottle £17.95

#### CANYON ROAD WHITE ZINFANDEL - CALIFORNIA - USA

This wine is light-bodied with hints of strawberry, cherry, and watermelon flavors and a smooth crisp finish.

175ml £4.60 250ml £6.45 Bottle £18.95

#### L'INSTANT SAFRAN MALBEC ROSE - COMTE- TOLOSAN - FRANCE

Crisp rosé with aromas of red berries and fine spicy notes with delicacy and elegance.

175ml £4.70 250ml £6.70 Bottle £19.95

### Champagne & Fizzy

#### AYALA BRUT MAJEUR - CHAMPAGNE - FRANCE

Light gold in colour, with a delicate mousse. The nose unveils expressive notes of citrus, florals and white fruits. Ayala has been owned by Bollinger since 2005 and has grown up to be the chic little sister.

Glass £9.95 Bottle £58.00

#### CHIO PROSECCO - VENETO - ITALY

Refreshing and crisp, this sparkling wine is fantastic on its own or enjoy with olives and cured meats.

Glass £4.95 Bottle £25.95

#### CHIO ROSE SPUMANTE - VENETO - ITALY

Light delicate pink Italian sparkling wine with soft summer berry hints and refreshing smooth bubbles.

Glass £4.95 Bottle £25.95

#### CANALS & NUBIOLA BRUT CAVA - PENEDES - SPAIN

Pale straw yellow in colour with clean Mediterranean fruit aromas of melon and nectarine. It has a certain sweetness in harmony with its slight acidity.

Glass £4.95 Bottle £25.95

### Coffee

#### ESPRESSO

Aromatic, full bodied.  
Served short and black £2.20

#### CAPPUCCINO

One third espresso, two thirds hot frothy milk and dusted with chocolate £2.50

#### LARGE CAPPUCCINO £3.00

#### CAFFE LATTE

An espresso base topped up with lots of hot milk and a frothy top £2.75

#### CAFFE AMERICANO

A double espresso topped with hot water.  
Black, big and strong £2.20

#### FLAT WHITE

A double shot of espresso combined with micro-foamed milk for a velvety texture £2.40

#### CAFFE MOCHA

An espresso base with thick hot chocolate and a dusting of chocolate powder £2.95

#### CAFFE VIENNOIS

One shot of espresso with hot milk and a dash of chocolate, topped with whipped cream and a roll wafer biscuit £3.10

#### CHOCOLATO

Delicious hot chocolate, served single, double or even triple from £3.00

#### CHOCOLATO DELUX

Delicious hot chocolate, served single, double or even triple with cream and marshmallows from £3.50

#### LIQUEUR COFFEE

Served in a liqueur coffee glass with a liqueur shot of your choice, cream and sugar £5.75

### Tea

English Breakfast Tea, Earl Grey,  
Pure Assam, Pure Darjeeling, Decaffeinated,  
Green, Lemon and Ginger,  
Pure Peppermint, Fruit Infusions

All £2.10