

## **The Royal Standard Sample Menu**

*Lemon & thyme infused olives £3.25 (ve)*

*Bread board - warm sourdough boule with butter £4 (v)*

### **Starters & sharers**

*Lemon & thyme infused olives £3.25 (ve)*

*Marmalade-roasted beets with lentils and pickled walnuts drizzled with sunflower seed & herb dressing  
£5.25 (ve, n)*

*Lightly dusted calamari with 'nduja mayo £5.75*

*To share - vegetable patch - chargrilled asparagus, rosemary & lemon breaded courgettes, olives, sun-dried tomatoes, curried beans, garlic-studded melting camembert, spicy cauliflower fritters, houmous and crudités £21 (a, v)*

*To share - board of Italian cured meats from Calabria, sun-dried tomatoes and lemon & thyme infused olives, served with sourdough bread and balsamic vinegar  
£14.50*

*Handmade Scotch egg served with brown sauce £4.25*

### **Salads & light mains**

*Chargrilled halloumi rainbow salad with ribbons of carrots and courgettes, red pepper, pumpkin seeds, chickpeas and avocado £10 (v)*

*Smoked beetroot tart with ribbons of carrots,*

*courgettes and celeriac, served with a citrus dressing  
£9.50 (ve)*

*Rainbow salad with ribbons of carrots and courgettes,  
red pepper, pumpkin seeds, chickpeas and avocado £8  
(ve)*

*Caesar salad with chargrilled chicken breast, gem  
lettuce, anchovies, olives and Caesar dressing, topped  
with shaved cheese, bacon and toasted sourdough  
croutons £10*

### **Main courses**

*Fish & chips - line-caught cod, ale-battered, served  
with triple-cooked chips, mushy peas & tartare sauce  
£12.25 (a)*

*Handmade British beef burger in a brioche bun with  
bacon and melted cheese, served with a gherkin and  
fries £11.95*

*Sausage & mash - Cherry Orchard Farm horseshoe  
sausage, spring onion mash, crispy onions & a red  
wine jus £12.50*

*Southern-fried chicken, cherry BBQ sauce, fries and  
slaw £12*

*Lamb duo - pan-roasted lamb rump & pulled shoulder  
pie on French beans, leeks and garlic, served with a red  
wine jus £15.50*

*21-day aged sirloin steak, mini Yorkshire puddings  
filled with caramelised onions, triple-cooked chips & a  
horseradish butter £15*

*Seafood linguine with king prawns, squid, 'nduja and*

*lemon & thyme infused olives £12.25*

*Seared tuna served on a bed of fine beans, sun dried tomatoes, olives and red onion £12.75*

*Red pepper & quinoa burger in an ancient grain bun with marmalade-roasted beets, lentils and pickled walnuts drizzled with a sunflower seed & herb dressing £10.25 (ve)*

**Sides**

*Coleslaw £2.50*

*Onion rings £2.50 (a)*

*Sweet potato fries £3.50*

*Triple-cooked chips £3*

*Stem broccoli £3.50*

**Desserts**

*British cheese board including Cornish blue, Wensleydale with cranberry, Sandham's crumbly Lancashire and St. Helen's Farm goat's cheese, served with celery, savoury biscuits and red onion chutney £7.75 (v)*

*Sticky toffee pudding and vanilla ice cream £5.50 (v, n)*

*Chantilly cream-filled profiteroles with caramel sauce £5.50 (v)*

*Three scoops of ice cream (hazelnut, chocolate or vanilla) £3.50 (v, n)*

*To share - an almond choux pastry ring filled with*

*chocolate cream, served with hot chocolate sauce and  
hazelnut ice cream £11.75 (n)*

*(a) contains alcohol, (v) vegetarian, (ve) vegan, (n)  
contains nuts*