



THE ROYAL
HOTEL • RESTAURANT • BAR

Please let us know of any dietary requirements before ordering.

While you wait

- Nocerella olives 5
- House focaccia, Devon butter 5
- Sweet & spicy nut mix 4.5
- Corn ribs, Cajun butter, sea salt 6
- Serrano ham, cornichons 8




Starters

- Pork rilette, focaccia crisp, pickled veg 9.25
- Tempura courgette, satay sauce, lemon grass slaw & crispy noodles (vg) 9
- Brixham scallops, celeriac puree, hazelnut vinaigrette, apple 12.5
- Goats cheese arancini, basil emulsion, sun-blushed tomato & white balsamic dressing (v) 9.25
- Soup of the day, sourdough croutons, toasted seeds, herb oil 8



Mains

- 8oz Cotswold dry aged sirloin, Café de Paris butter, king oyster mushroom, fries 28
- Pork belly, bubble & squeak, glazed carrot, cabbage, apple butter, cider sauce 23
- Stone Bass, Jerusalem artichoke risotto, parsley sauce, rainbow chard 23
- Confit carrot korma, coriander yoghurt, crispy bhaji, pickled kohlrabi (vg) 19
- Corn fed chicken supreme, sweetcorn, fondant potato, charred leek, chicken & bacon sauce 22.5
- The Royal steak burger, double patty, American cheese, burger sauce & fries 17
- Fresh Tagliatelle, king oyster mushroom, English truffle & Grana Padano sauce (v) 17.5



Wi-Fi: RoyalGuest, Password: TheRoyal2023

Discretionary 12.5% service charge will be added to your bill.