The Royal Hotel
Brasserie menu

Starters

Pressed ham hock terrine, red onion chutney, salad, toasts £7.50

Isle of Mull scallops, caramelised cauliflower purée, Toulouse sausage £12.00

Charcuterie board, piccalilli, Quail's egg, salad, bread £9.95

Fish board, seaweed butter, salad, toasts £9.95

Onion tart, goats cheese, balsamic, watercress £7.50

Soup of the day £5.25

Mains

8oz British Sirloin steak, tomato, mushroom, chips & salad £26.00

Add a sauce (Peppercorn, Blue Cheese or Diane) £2.50

Poached North Atlantic Lemon sole, new potatoes, dill, spinach, samphire, mussel & prawn cream £15.00

Braised beef cheeks, horseradish mash, Heritage beetroots, carrots, crispy chicken skin & garlic crumb £19.50

Chicken supreme, potato terrine, charred leek, Jerusalem artichoke purée, Pancetta crisp £15.50

The Royal beef burger, bacon, cheese, onion chutney, chips £12.50

Traditional beer battered fish & chips, lemon, tartar sauce, mixed leaf salad £14.00

North Atlantic King prawn linguine, chilli, garlic, coriander £13.50

Wild mushroom risotto £12.50

Desserts

Sticky toffee pudding, glazed banana, vanilla ice cream £6.50

Chocolate brownie, black forest fruits, vanilla ice cream £6.50

Lemon posset, raspberry sorbet £5.50

Selection of homemade ice cream or sorbets £5.00

Selection of British Isles Farmhouse cheese's £12.00

Please ask your server for today's specials

Also available for lunch

Open Steak Sandwich on homemade bread with soup of the day £11.00

Open Brie Sandwich on homemade bread with soup of the day £9.00

ALLERGENS Due to the diversity of ingredients used in the kitchen we are unable to guarantee that traces may not be present. We have a full list of main Allergens on request. PLEASE ADVISE A MEMBER OF STAFF OF YOUR ALLERGY WHEN ORDERING, THANK YOU.