



Scan for our  
online menu

# THE ROYAL

## MAIN MENU



Table  
Number

**All our food is made from fresh ingredients, carefully sourced and hand crafted by our team of skilled chefs for you to enjoy.**

To order your meal, either speak to a member of the team who will be happy to take your order or order online using your smartphone. Simply open your camera, scan the QR code on the menu, enter your table number and then make your selection from the menu options and pay online.

### Little Nibbles

Bread selection,  
salted butter, rapeseed oil and aged balsamic  
**£3.70**

Honey and mustard roasted chipolatas,  
grain mustard mayo  
**£3.70**

Beer battered "chicken dippers",  
chilli jam  
**£3.70**

Chilli spiced houmous,  
toasted pitta bread  
**£3.70**

### Starters

Seasonal soup,  
crusty bread  
**£5.00**

Baxter's Morecambe Bay potted  
shrimps, toasted bread  
**£9.00**

Butcher's board, perfect to  
share, honey and mustard  
chipolatas, roast beef, beer  
battered chicken dippers,  
crusty bread, chutney  
**£14.70**

Tempura fried king prawns,  
sweet chilli dipping sauce  
**£7.90**

Poached pear,  
Blacksticks blue and walnut  
salad, dressed rocket  
**£6.90**

### Salads

CAESAR SALAD  
chargrilled chicken breast, croutons,  
marinated anchovies, Parmesan  
shavings, Caesar dressing  
**£13.20**

ROAST BUTTERNUT SQUASH  
AND BEETROOT SALAD  
quinoa, pumpkin seeds,  
rocket, balsamic dressing  
**£11.60**

with crumbled feta **£12.60**  
with Blacksticks blue **£12.60**  
with chargrilled chicken breast **£13.20**

### The Grill

All our steaks are cooked to your liking and served with thick cut chips,  
roasted tomatoes and rocket

8oz FILLET  
the prime cut, exceptionally tender

**£26.00**

10oz RIB EYE **£21.00**

with marbling running through to baste the  
meat as it is cooking, this cut has both full  
flavour and is supremely juicy and tender

8oz SIRLOIN  
sitting just above the fillet, the sirloin has  
the balance of tenderness and flavour  
coming from the small amount of marbling

**£18.90**

10oz GAMMON STEAK **£14.20**  
free range fried egg or pineapple ring

10oz RUMP  
from the centre of the hind quarter,  
this cut has lots of flavour and a  
good meaty texture

**£18.90**

#### ADD A LITTLE EXTRA

Peppercorn sauce **£2.70**

Diane sauce **£2.70**

Garlic butter **£2.50**

## The Royal Signatures

Firecracker chicken; chicken breast wrapped in bacon and stuffed with brie, beer and chilli cream sauce, dressed leaves, potato wedges	<b>£13.70</b>	Pan fried seabass fillet, sauteed chorizo and baby potatoes, wilted spinach, aioli	<b>£14.50</b>
Slow braised beef, bourguignon garnish, creamed potatoes, Savoy cabbage	<b>£14.70</b>	Root vegetable and chickpea tagine, dried apricots, herb cous cous, toasted flatbread with chargrilled chicken	<b>£11.10</b> <b>£13.20</b>

## The Royal Classics

Thwaites beer battered fish, thick cut chips, traditional mushy peas, homemade tartar sauce	small <b>£12.00</b> large <b>£14.00</b>	Cumberland sausages, creamy mash, cider and onion gravy, onion rings	<b>£11.60</b>
Hand raised steak and Thwaites ale pie, creamy mash, buttered greens	<b>£12.60</b>	Homemade lasagne; rich beef ragout, creamy bechamel, mozzarella and Parmesan crust, dressed leaves, garlic bread	<b>£13.20</b>
Cheese, onion and potato pie, creamy mash, baked beans	<b>£11.60</b>		

## Burgers

CLASSIC BURGER cheese, smoked bacon, chilli jam, toasted bun, fries	<b>£12.50</b>	QUINOA, BEETROOT AND BLACK BEAN BURGER dill pickle, toasted bun, fries	<b>£11.50</b>
CAJUN SPICED CHICKEN garlic mayo, lettuce, toasted bun, fries	<b>£11.50</b>		
Sides	SKIN ON FRIES	<b>£3.50</b>	BUTTERED NEW POTATOES <b>£3.50</b>
	SWEET POTATO FRIES	<b>£3.50</b>	SAVOY CABBAGE AND BACON <b>£3.50</b>
	THICK CUT CHIPS	<b>£3.50</b>	HOUSE DRESSED SALAD <b>£3.50</b>
	BEER BATTERED ONION RINGS	<b>£3.50</b>	

## Sunday Lunch

Every Sunday our chefs' cook up fabulous roasts for you to enjoy; with a choice of different cuts, proper Yorkshire puddings, crispy roast potatoes, seasonal vegetables and homemade gravy.

## Desserts

Chocolate brownie, chocolate sauce, caramel honeycomb ice cream	<b>£6.50</b>	New York style baked vanilla cheesecake, mulled berry compote	<b>£6.50</b>
Sticky toffee pudding, toffee sauce, vanilla ice cream	<b>£6.50</b>	Yorvale ice cream, please ask for our selection of flavours	<b>£2.00 per scoop</b>
Pear and ginger crumble, thick vanilla custard	<b>£6.50</b>	Only a little room? Try today's mini dessert served with a tea or coffee of your choice	<b>£6.50</b>