



Starters

Potted Salt Beef, *chargrilled sourdough, dill pickle relish & sweet mustard* £7.50

Home Smoked Haddock, *baked duck egg, braised leeks, cream & cheddar* £7

Whisky Smoked Salmon, *chargrilled sourdough, horseradish egg mayo & mustard cress* £8

BBQ Octopus, *coriander mojo & lemon* £7.50

Three Cheese Fritter, *tomato & chilli jelly* £7

Smoked Babaganoush, *tempura aubergine, mint & feta* 7.50

Sides £4.50

Triple Cooked Chips, *black truffle mayo*

Smokey Bacon, Cheddar & Tomato Hasselback Potatoes

Mac n Cheese

Royal House Salad

Smoky, Meaty BBQ Beans

Sautéed Seasonal Vegetables, *pumpkin seeds, sesame & pine nuts*

Roast Anya Potatoes, *bacon, mushrooms, peas & baby gem*

Buttered Anya Potatoes

Chargrilled Baby Gem Caesar

Red Cabbage, Apple, Beetroot, Lentil & Sultana Slaw

Tenderstem Broccoli, *parmesan hollandaise*

Mains

12oz Chargrilled Sirloin Steak, *smoky béarnaise* £26

Oak Smoked Beef Short Ribs, *bourbon & burnt end sauce* £22

Oak Smoked BBQ Baby Back Pork Ribs, *bourbon & burnt end sauce* £18

Crisp Fillets of Black Bream, *lobster croquette, konbo & cockle butter* £18

Sea Fruits "En Papillote" *king prawns, cod, smoked haddock, mussels, clams, samphire, lobster sauce & lemon* £19.50

Chickpea & Quinoa Brochettes, *goats milk curd, chargrilled flat bread, yoghurt, mint, pomegranate seeds & molasses* £14.50

Cornmeal & Summer Vegetable Fritters, *olive purée & tomato ragout* £14.50

8oz Steak Burger, *brioche bun, braised beef shin, smoked cheddar, bacon jam, baby gem salad, piquant mojo mayo & onion rings* £14.50

Pork Belly Cooked Low & Slow, *warm scotch egg, membrillo, black pudding, burnt apple & celeriac purée* £16.50

Please choose one side dish to accompany your main course