Kids Menu

All Priced at £6.95

Includes a fruit shoot drink

Ham and Egg Served with Chips and beans

> Cheeseburger Served with Chips

Fish 'n' Chips Served with peas or beans **Chicken Nuggets and Chips** Served with peas or beans (VG. V Available)

Tomato Pasta Served with cheese and garlic bread (V)



Dessert

Homemade Sticky Toffee Pudding £5.95 Served with Cream, Custard or Ice Cream

Homemade Chocolate Brownie £5.95 Served with Cream, Custard or Ice Cream

> Belgian Waffles £5.95 Served with Chocolate Sauce, Strawberries and Ice Cream

Mixed Berry Compote with Granola Crumble £5.95 Served with Cream, Custard or Ice Cream

White Chocolate Panna Cotta £5.95 Served with a lemon curd meringue crumble and a raspberry sauce

> Selection of Ice Creams (GF / V option available) £3.95





f The Royal Hotel Weston-Super-Mare

The Royal Hotel 1 South Parade, Weston-super-Mare, North Somerset, BS23 1JP



Food Allergies and Intolerances: Before you order your food and drinks, please speak to a member of staff if you would like to know about our ingredients.

Weston-super-Mare

Menu

T. 01934 423 100 www.royalhotelweston.com

Starters/Light Bites

Garlic Prawns & Mushrooms £6.95

With a creamy garlic and herb sauce, served with

grilled Ciabatta (GF bread available) (V)

Pea & Mint Fritters £5.55

Served with rocket, red onions, crumbled feta

and mint yoghurt (VG available) (V)

Mac 'n' Cheese Bacon Bites £5.95

Homemade mac 'n' cheese coated in crispy fried panko breadcrumbs, served with a delicious BBQ dip

Tiger Prawns £6.95

Cooked with garlic butter, lemon juice, chilli, spring onion and mixed herbs. Served on a garlic grilled Ciabatta bread (GF bread available on request)

BBQ Glazed Pork Bites £6.95

Sausage meat wrapped in smoked streaky bacon with our homemade BBQ glaze

Homemade Fishcake £6.55

Ask us about the fishcake of the day - served with cos lettuce, red onions and homemade chilli jam

Halloumi Fries £5.55 Served with homemade chilli iam

Cheesy Nachos £5.55

Nachos topped with melted mixed cheese, crispy chorizo, tomato, pepper, herb salsa, creamy yoghurt and sriracha sauce (GF)

Sides

Tenderstem Broccoli Spears in Butter £2.95 Sweet Potato Fries £3.55 Crispy Onion Rings £1.99 Homecooked Chips £3.55 Garlic Bread £3.55 (GF bread available) Add cheese for 50p

Special Sides £4.95

Mac 'n' Cheese topped with Crispy Bacon and a Panko Herb Crumb

Traditional Greek Salad

Cheesy Cajun Coated Chips with Spring Onions, Bacon Crumbs and a **Mixed Cheesy Melt**

Mains

BBQ Glazed Pork Belly £17.95

Served with homemade coleslaw, chargrilled broccoli stems, corn on the cob and a choice of sweet potato fries or chips (GF)

Slow Cooked Lamb Shank £19.95

Slow cooked with garlic and rosemary. Served with smashed sweet potato, spinach, caramelised red onion. feta crumble and a balsamic and red wine sauce

Tiger Prawn Linguine £16.95

Simply cooked with spring onions, spinach, sun dried tomatoes in a garlic cream sauce and served with grilled garlic Ciabatta bread

Harissa Chicken Skewer £16.95

Marinated with Moroccan flavours and served with a grilled flatbread. Greek salad. mint yoghurt and home cooked chips

Vegetable Risotto £13.95 Green beans, broccoli, leek and pea risotto

topped with parmesan cheese

Add chicken breast £3.55 (GF) (V) (VG Available)

Salmon Fillet £17.95

With a walnut and herb crust. Served with an orange and wholegrain mustard cream sauce. broccoli and roasted new potatoes

Faiitas Chicken - £16.95 | Steak - £17.95

Served with flour tortillas, onions, peppers, yoghurt, tomato salsa and grated cheese

Superfood Bowl £15.95

Brown rice, guinoa, broccoli, pepper, sweetcorn,

spring onions, rocket and avocado

Choose your protein - chicken or halloumi (GF)(V) (VG Available)

Fish and Chips £13.95

A British favourite for sure and a delicious one at

that! Crispy beer-battered, fresh haddock fillet.

served with peas and homemade tartare sauce

Chicken Katsu Curry £15.95

Breaded chicken breast served with ribbon carrots.

cucumber, red onions, coriander and rice

Prime Beef Burger £14.55

A perfect patty of chargrilled beef served in a soft, toasted brioche bun. Topped with Monterey Jack cheese, maple-glazed smoked streaky bacon and our secret burger sauce recipe. Accompanied by cos lettuce, red onions and gherkins. Served with beer battered onions rings, coleslaw and chips (GF Bun Available)

Served on a soft toasted brioche bun with rocket, red onions, tomatoes, roasted red pepper and sweet potato fries (GF Bun Available)

Chicken Burger £14.55

Breaded chicken breast with melted cheese, crispy cos lettuce, red onion, sliced tomatoes, sriracha mayo, chips and onion rings

Our steaks are locally sourced and dry aged for a minimum of 28 days, adding tenderness and the most incredible, deep flavour!

Chargrilled and served with the sweetest of cherry vine tomatoes, portobello mushrooms, beer-battered onion rings and a choice of crushed roasted baby potatoes or home cooked chips.

10oz Rump Steak £18.95 A firm cut of meat. packed full of flavour

8oz Sirloin Steak £20.95

Tender with a delicate flavour thanks to the

Neck Chuck Fore Clod EBlade Rib Sirloin Rum Thick Thin Rib Rib Brisket Shi

Bavette Minute Steak £16.95 Marinated with garlic and rosemary

Creamy Stilton Caramelised Red Onion & Red Wine Peppercorn Sauce The Royal Hotel Classic Sauce with Shallots, Dijon Mustard, Worcestershire Sauce and Brandy Cream Sauce

Add a sauce to your steak for just £2.95

All of our dishes are cooked freshly to order in an open kitchen environment. Whilst we take every precaution, cross

marbling, which also makes it super succulent!

Burgers

Halloumi Burger £13.95

Vegan Burger £13.95

Vegan plant based patty served in a toasted bun and topped with cos lettuce, red onions, sliced tomatoes, smashed avocado and sweet potato fries with a choice of sweet chilli jam or vegan mayo (GF Bun Available)



The Royal Mixed Grill £23.95 5oz gammon steak, chicken breast, pork sausage and fried free range egg

10oz Gammon Steak £15.95 Thickly cut and full of flavour served with a free range egg

Chargrilled Sausage Wheel £14.95 Pork sausage served with caramelised red onions, apples, mashed potatoes, broccoli stems and a rich demi-glaze