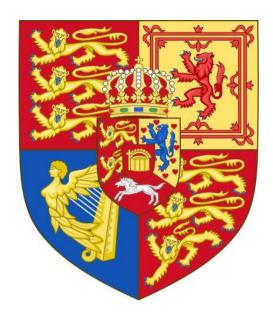
THE ROYAL INN



MENU

SERVED 12PM-9.30PM, MONDAY TO SATURDAY. SUNDAY 5-8pm

About us

The Royal Inn was built in 1830 by the corporation of Bristol, and has been proudly serving the local community for nearly 200 years

The building is a grade II listed property, and is thought to be the only seaside hotel built by the public authority during the nineteenth century.

The Royal Inn no longer operates as a hotel - it is now a "free house" pub & restaurant, and has been independently run by a local family since 2005

About Our Food

Here at The Royal Inn, we pride ourselves on providing great quality, home cooked food. We don't "buy in" our meals - all of our dishes are created on site by our skilled team of chefs, and we use fresh produce from local suppliers wherever possible - we even grow some of our own herbs and fruits!

Starters	
Soup Of The Day @	£5.00
With rustic bread - see our specials board for today's flavour	
Bread & Artísan Olíves vg 🔘	£6.00
With olive oil & balsamic	
Halloumí Chíps v 🕲	£6.50
Served with sweet chilli dipping sauce	
Kíng Prawns ©	£7.50
Sautéed with chilli, lemon and cherry tomatoes Served with rustic bread	
Baked Baby Camembert 🗸 🔘	£7.00
Studded with fresh rosemary, topped with garlic oil and Cornish sea salt. Served with rustic bread	
Medíterranean Board vg ©	£7.00
A selection of homemade dips Hummus, 3 bean dip & baba ganoush served with artisan olives and warm pitta. Great for sharing!	
Toasted Paníní's (Served untíl 5pm)	
All of our Panini's are served warm with mixed leaf garnish - Choose from:	
Sundríed tomato tapenade, fresh tomato g Bríe $oldsymbol{v}$	£6.75
Chorízo, sweet pepper relísh & mozzarella	£6.75
House roasted ham & Cheddar	£6. 75
Add a side of chips to your Panini for an extra £2.75, or sweet potato fries for an extra £3.20	
Flatbreads	
Garlíc & Herb Chícken Flat Bread	£10.00
with feta, sun blush tomato and garlic aioli	
Cambazola, Pear \S Mushrooms Flat Bread $ extbf{ extit{v}}$	£10.00
With a balsamic glaze	
All of our flatbreads are topped with fresh rocket - Add a side of chips to your flatbread for an extra £2.75 or sweet potato fries for an extra £3.20	
Rustíc Boards	
	£10.50
Home Smoked Pork Sausage @ with a sweet cider sauce, chips and dressed Leaves	£±0.00
Slow Braised BBQ Pork Ribs @	£10.95
COURT DIMISON DDG TOTA TOOS W	-

with a blue cheese dip, chips and dressed Leaves

Royal Classics

Beef & Ale Pie £14.50

Whole short crust pastry pie, served with mashed potatoes, chantenay carrots, braised red cabbage & gravy

Duo Of Pork @

Slow braised pork belly with pork tenderloin wrapped in Parma ham. Served with creamed potatoes. Rainbow chard and a wholegrain mustard & a west country cider sauce

£16.00

Hand-battered Haddock & Chips ◎

Large **£13.00**

Small

Served with mushy peas & royal tartar sauce

Moroccan Spiced Chicken Supreme

£14.95

£10.00

On a bed of braised chick peas and preserved lemons with giant couscous and roasted vegetables

28 Day Dry Aged 100z Sírloin Steak @

£21.00

Served with Portobello mushroom, grilled tomato, chips and a parmesan & rocket salad.

- Add peppercorn sauce £1.00

28 Day Dry Aged 100z Ríb Eye Steak @

£22.00

Served with Portobello mushroom, grilled tomato, chips and a parmesan & rocket salad.

- Add peppercorn sauce £1.00

Greek Village Salad v @

£10.00

A traditional village salad of feta, olives, onions, pepper, tomato, cucumber, leaves & white cabbage with olive oil & mountain oregano

-Add char grilled garlic & herb marinated chicken for an extra £3.50

Char Grilled Burgers

All of our burgers are topped with salad & mayo and served with chips

The Royal Burger

£12.50

Home-made char grilled 7oz beef patty. Served in a brioche bun and topped with Cheddar

- Add streaky bacon for an extra £1

The Brunel Burger

£14.00

Home-made char grilled 7oz beef patty served in a brioche bun, topped with Cambazola cheese and whiskey smoked beef brisket

-Add streaky bacon for an extra £1

The Dymond Burger @

£13.00

Char grilled chicken breast marinated in garlic and herbs, topped with mozzarella, chorizo and sun blushed tomato tapenade & served in a brioche bun

-Add streaky bacon for an extra £1 each

The Great Western Burger vo

£12.00

Home-made seitan, char grilled and served in a vegan bun with veganaise, vegan cheese and smoked peppernade

Please also see our board for daily specials

Sídes

New Potatoes v 🖗		£2.75
Chíps vg @		£2.75
Sweet Potato Fríes vg 🔘		£3.20
Oníon Ríngs vg 🔘		£2.60
Garlíc Bread v		£3.50
Seasonal vegetables 🗸 🔗		£3.00
Peppercorn Sauce V @		£1.00
Síde Salad v 🔗		£2.95
Children's Meals		
Rustic Tomato Pasta, Topped with Cheese v		£6.00
Chicken Goujons with Chips & Salad		£6.50
Cheese & Tomato Pízza v		£6.50
Fish Fingers, Chips & Peas		£6.50
Daccarto		
Desserts		
Sticky Toffee Pudding 🏽 🥙		£6.40
With butterscotch sauce and ginger ice cream		
Strawberry Semífreddo 🚾 🎯		£6.40
With summer fruits and pistachio meringue		
Chocolate Brownie 🔗		£6.40
Served warm, with a scoop of vanilla ice cream, chocolate sauce and a toasted marshmallow		
Seasonal Fruit Crumble @		£6.40
served with warm custard See our board for today's flavour		
Cheesecake		£6.40
See our board for today's flavour		
Selection of Cheeses 3 Chee	eses	£6.95
Served with crackers & chutney - see our board for today's choice of cheese 5 Chee	eses	£8.95
Home Made Ine Cream @		

Home Made Ice Cream @

Please see our board for our choices of ice cream & sorbets

Allergen & Intolerances Information

These symbols show which dishes do not contain certain allergenic or animal based ingredients as intentional ingredients.

V = Made with vegetarian ingredients

VG = Made with vegan ingredients

Made with non-gluten ingredients

© Can be made with non-gluten ingredients on request

Some of our dishes may contain gluten, nuts or other allergens & fish dishes may contain bones. If you have any food allergies or intolerances, please make this clear to staff when placing any orders.

We are happy to provide allergen information on request, or to discuss any other dietary requirements you may have prior to placing your order.

Although every care is taken to minimise cross contamination of ingredients, please be advised that as our dishes are all prepared & cooked in a kitchen in which allergenic ingredients are present, we cannot absolutely guarantee that all dishes will be 100% free from allergens as listed