



The Royal Lodge

at Symonds Yat East

SAMPLE

This menu is subject to change please contact us directly for
up to date menu

Evening Menu

Served 6.30pm to 9.00pm daily

Some of our dishes may contain allergens. For more information please ask a member of staff for our full allergen information pack.

Grand Prix Menu

Two Courses £25.95

Three Courses £31.95

To Start... (£8.95 each)

Roasted Quail

Hazelnut & Blackberry Salad, Orange Curd

Beetroot Cured Hallibut

Sun Blush Tomato Bread, Chive Hollandaise

Toasted Herb Crumb Pant ys Gawn Goat's Cheese

Rocket, Sea Asparagus & Redcurrant Glaze

Oak Smoked Duck Fillet

Light Orange and Onion Chutney & Rosemary Tomato Focaccia

To Follow... (£19.95 each) - *Each served with a side of fresh seasonal vegetables*

Chunk of Aged Treacle Cured Beef

Carrot and Butternut Squash Purée, Broccoli Cheese "Cake", Boulangère Potatoes & Coco Gravy

Pan Roast Corn Fed Chicken Breast

Buttered Greens, Beetroot Anna Potato, Chicken and Truffle Veloute

Sticky Raspberry Duck Fillet

Sweet Corn Purée, Sweet Potato Dauphinoise, Parma Ham & French Beans

Pan Fried Pave of Salmon

Wilted Pak Choi, Courgettes, Carrots, Bordelaise Potato & a Ginger Soya Ketchup

Hot Water Crust Wild Mushroom and Butternut Squash Pie (V)

Broccoli and Stilton "Cake" Vegetable Gravy

Bar Menu

Starters

Coarse Gressingham Duck & Chicken Liver Pâté £7.25

Served with a Sultana, Port & Red Onion Chutney, Toasted Bread & Baby Herb Salad

Oak Smoked Salmon Timbale £8.95

Served with a Cream Cheese, Chive and Prawn Stuffing & a Lemon Rocket Salad

Homemade Soup of the Day £6.75 (V)

Served with a Crusty Roll

Toasted Brie Wrapped in Parma Ham £7.95

Served with a Sunblush Tomato & Olive Salad

Traditional Spanish Tapas £15.95

(Can be enjoyed as a main or shared as a starter)

Served with Garlic & Blue Cheese Dipping Sauces and Salad.

Anillos de Calamares Rebozados - Lightly Battered Calamari Rings

Patatas Bravas Con Alioli - Fried Potatoes with Garlic, Tomato and Chilli

Albondigas en Salsa - Beef & Pork Meatballs in a Spicy Tomato Sauce

Main Courses

9oz Aged Sirloin Steak £21.95

Served with Roast Large Field Mushroom & Balsamic Cherry Tomatoes

Cooked to your liking with Home Cut Chips

Homemade ½ Pound Beef Burger £14.95

Served with Home Cut Chips, BBQ Relish & Baby Leaf Salad

(Add Bacon or Grated Cheddar Cheese for 95p each)

Royal Lodge Shortcrust Pastry Pie £13.95

Served with Home Cut Chips, Gravy & Baby Garden Peas

Local Pork Sausages £12.95

Served with Mustard Mash, Onion Gravy & Baby Garden Peas

Beer Battered Cod Fillet £14.95

Served with Home Cut Chips, Baby Garden Peas, Tartar Sauce & a Lemon Mixed Salad

Golden Wholetail Scampi £13.95

Served with Home Cut Chips, Baby Garden Peas, Tartar Sauce & a Mixed Leaf Salad

Moules Marinière £15.95

Green Lip Mussels - Steamed in Garlic, White Wine & Cream, Served with Crusty Bread

Spring Onion & Chestnut Mushroom Risotto (V) £15.95

With Garlic Baked Butternut Squash

Chicken Cordon Bleu £17.95

Filled with Parma Ham & Mature Cheddar, Fine Beans & Sweet Potato Chips

Desserts

**Indicates desserts that are included in the Grand Prix Menu*

Passion Fruit Cheesecake* £7.25

Served with Mixed Berries

Sticky Toffee Pudding* £7.25

Served with Butterscotch Sauce & Toffee Ice Cream

Blackberry Double Chocolate Othello* £7.25

Served with a Strawberry Tuille & Strawberry Sherbet

Pistachio Panacotta* £7.25

Served with a Whisky Poached Fig Purée

Cox's Apple and Rhubarb Crumble* £7.25

Served with Vanilla Custard

Selection of Local Ice Creams* £5.95

Choose 3 from the Following;

Vanilla · Strawberry · Chocolate · Mint Chocolate Chip · Rum & Raisin · Blackberry · Toffee · Citrus Sorbet

Royal Lodge Cheese Slate* £9.95

(£3.00 Supplement on Grand Prix Menu)

Shropshire Blue · Double Gloucester · Green Thunder · Brie

Served with Quince Jelly, Grapes & Cheese Biscuits

Port

Cockburns Fine Ruby £3.20

Taylor's Late Bottle Vintage £3.70

Dessert Wine...

Clos Lapeyre - Jurançon, France (Moelleux 2012) 125ml £7.95

*Fruity, Delicate and Complex. Full of Exotic and Citrus flavours creating a
Delicious Light Dessert Wine*

Cave de Maury, France (Maury 1995) 125ml £8.95

*Rich, Complex and Unctuous. This is a wine to enjoy with
Chocolate, Cheese or Simply on its Own*

For a full list of after dinner drinks please see our wine menu