## THE ROYAL HOTEL DEAL

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#### FOR THE TABLE Breaded halloumi sticks (v) 6.50 Tempura anchovies 7.00 Tomato chutney Seaweed mayonnaise Wholegrain mustard & Ashmore Farmhouse cheese Stone-in Amfissa, Nocellara & Kalamata olives (vg) 4.00 7.50 straws Brown crab mayonnaise SHARERS 15.50 Fisherman's hoard 24 00 Falafels & red pepper houmous (vg) Chickpeas, pink pickled onions, Borettane onions, semi dried tomatoes, dukkah & flat breads ST 8.00

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Mature Cheddar and English ale soup	8.00
Parsnip crisps & sourdough bread	
Creamy woodland wild mushrooms	7.50
Sourdough, herbs & lemon oil	
Crispy fried squid	8.50
Sliced red chilli, capers, sage, lemon & garlic aioli	
Crab Thermidor on sourdough toast	10.50
Lemon & mustard dressing, watercress leaves & Parmesan cheese	

U	Fisherman's board	24.00
	Potted crab, dill butter, calamari, wasabi aioli, 1/2 pint of shell on prawns, Marie Rose dressing, smoked salmon, lemon wedge, sourdough, butter	
ΓAR	TERS	
0	Bang bang cauliflower florets (vg)	7.50
0	Pickled red cabbage salad, radishes, carrots, sriracha sauce & chipotle vegan mayonnaise	
•	Crispy lamb, pea & mint potato croquettes	6.50
0	Kentish tomato chutney	

Shredded lettuce, Marie Rose sauce, cucumber, lemon

Classic prawn cocktail

wedge, granary bread & butter

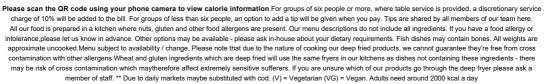
### **SANDWICHES**

Freshly made to order o	n white or gra	nary bread (Unless otherwise stated).	
Ploughman's cheddar cheese sandwich (v)	8.00	Toasted chicken & bacon club sandwich	12.50
1698 ale & onion chutney, watercress, sliced apple & chips		Avocado, tomato, mayonnaise & chips	
Whitstable Bay beer battered Haddock fish finger sandwich Tomato, rocket, tartare sauce & chips	12.00	6oz minute steak sandwich	15.50
		Watercress & rocket salad, 1698 ale & onion chutney & chips	
		Beetroot smoked salmon Sandwich	9.50
		Cucumber, cream cheese & chips	

#### MAINS

Please speak to o	ne of our serve	ers for any dietary requirements.	
Haddock & chips Whitstable Bay batter, pea purée, tartare sauce, lemon, chips**	17.95	<b>Roasted fillet of halibut</b> Crushed potatoes with lobster sauce and a fennel, cucumber and radish salad.	24.50
King prawn & cherry tomato Tagliolini pasta Green pasta, white wine, garlic, lemon crumb, parsley & Parmesan sauce	17.00	<b>Smoked haddock stew</b> Steamed mussels, peppers, Cavolo Nero, black olives, spicy tomato stew, fresh herbs & sourdough croutons	15.00
Sage & Parmesan pork escalope Lemon & mustard dressed salad, pink pickled onions & chips	13.50	Roasted vegetables & lentil salad (vg) Cashew yoghurt, lemon & herb dressing	11.50
Pumpkin & sage tortellini (vg) Sautéed mushrooms, roasted cashew nuts, watercress & truffle oil	15.00	<b>Chicken Caesar salad</b> Lemon, garlic & herb chicken breast, baby gem lettuce, bacon lardons, marinated anchovies, Parmesan, croutons &	17.50
<b>Firecracker chicken</b> Sautéed chicken breast, Asian spiced BBQ sauce, basmati rice, satay sauce & peanut carrot salad	16.50	Caesar dressing <b>Beef burger</b> Cheddar cheese, pickle, mayonnaise, Kentish tomato	16.50
<b>30 day dry-aged 8oz rib eye steak</b> Vine tomatoes, watercress salad, pickled red onions & chips	26.50	chutney, red onions, seeded bun & chips Add a topping   Streaky bacon 1.50   Whitstable Bay beer battered onion rings (vg) 1.50	
Choose a sauce   Peerreige gewood   Depression gew	~~		

Choose a sauce | Bearnaise sauce | Peppercorn sauce





8.50



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SIDES				
Bowl of house chips (vg) Whitstable Bay beer battered onion rings (vg)	5.00 4.00	<b>Garden salad (vg)</b> Lemon & mustard dressing	4.00	
Parmesan & rosemary chips Freshly baked sliced sourdough bread (v) Salted butter	5.50 4.00	New potatoes (v) Lemon & chive butter	4.00	
Loaded chips Crispy bacon, chillies, spring onions, crispy onions, Cheddar cheese, mozzarella, BBQ & baconnaise sauces	7.00	Seasonal vegetables (vg)	4.00	

## PUDDINGS

Creekside Coffee Try our delicious new Arabica coffee blend, created exclusively for us by fellow Kent-based independent family business John Street Beverage. The coffee beans are Rainforest Alliance-certified, sourced from the regions of Brazil, Guatemala, Ethiopia and Colombia, and all packaging is fully recyclable.

Warm chocolate fondant (v)	7.50	Bourbon Vanilla cheesecake	8.50
Honeycomb gelato & shortbread crumb		Fresh raspberries, raspberry sauce & white chocolate	
Chocolate & orange delice (vg)	8.50	shavings	
Orange sorbet		Double Stout sticky toffee pudding (v)	8.50
Vanilla crème Brulee (v)	8.00	Caramelised pecans, butterscotch sauce & vanilla custard	
Orange & cardamom Biscotti		Baileys bread and butter pudding (v)	7.50
Ice cream or Sorbet Price per scoop		Salted caramelised bananas & crème anglaise	

| Chocolate ice cream (v) 2.00 | Vanilla ice cream (v) 2.00

| Strawberry ripple 2.00 | Lemon sorbet (v) 2.00



Please scan the QR code using your phone camera to view calorie information For groups of six people or more, where table service is provided, a discretionary service charge of 10% will be added to the bill. For groups of less than six people, an option to add a tip will be given when you pay. Tips are shared by all members of our team here. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Other options may be available - please ask in-house about your dietary requirements. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change. Please note that due to the nature of cooking our deep fried products, we cannot guarantee they're free from cross contamination with other allergens. Wheat and gluten ingredients which are deep fried will use the same which of our products go through the deep fryer please ask a move which of our products go through the deep fryer please ask a move which of our products go through the deep fryer please ask a member of staff. \*\* Due to daily markets maybe substituted with cod. (V) = Vegetarian (VG) = Vegan. Adults need around 2000 kcal a day

