



THE ROYAL HOTEL

DEAL

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FOR THE TABLE

Breaded halloumi sticks (v) Tomato chutney	6.50	Tempura anchovies Seaweed mayonnaise	7.00
Wholegrain mustard & Ashmore Farmhouse cheese straws Brown crab mayonnaise	7.50	Stone-in Amfissa, Nocellara & Kalamata olives (vg)	4.00

SHARERS

Falafels & red pepper houmous (vg) Chickpeas, pink pickled onions, Borettane onions, semi dried tomatoes, dukkah & flat breads	15.50	Fisherman's board Potted crab, dill butter, calamari, wasabi aioli, 1/2 pint of shell on prawns, Marie Rose dressing, smoked salmon, lemon wedge, sourdough, butter	24.00
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STARTERS

Mature Cheddar and English ale soup Parsnip crisps & sourdough bread	8.00	Bang bang cauliflower florets (vg) Pickled red cabbage salad, radishes, carrots, sriracha sauce & chipotle vegan mayonnaise	7.50
Creamy woodland wild mushrooms Sourdough, herbs & lemon oil	7.50	Crispy lamb, pea & mint potato croquettes Kentish tomato chutney	6.50
Crispy fried squid Sliced red chilli, capers, sage, lemon & garlic aioli	8.50	Classic prawn cocktail Shredded lettuce, Marie Rose sauce, cucumber, lemon wedge, granary bread & butter	8.50
Potted crab pâté White crab meat, dill butter, sourdough bread	10.00		

SUNDAY ROAST

Served from Noon till gone!

30 day aged roast striploin of beef Seasonal vegetables, roasted potatoes, gravy, Yorkshire pudding & horseradish sauce	20.95	Roast half chicken Seasonal vegetables, roasted potatoes, gravy, Yorkshire pudding & cranberry sauce	17.95
Cranberry, butternut squash & nut roast (v) Seasonal vegetables, roasted potatoes, vegan gravy, Yorkshire pudding & red currant jelly	15.50	Why not add Extra Yorkshire puddings x 2 (v) Extra Yorkshire puddings x 4 (v) Cauliflower cheese 5.95 Roasted Pigs in Blankets with cranberry and orange stuffing 5.95	

SANDWICHES

Freshly made to order on white or granary bread (Unless otherwise stated).

Ploughman's cheddar cheese sandwich (v) 1698 ale & onion chutney, watercress, sliced apple & chips	8.00	Toasted chicken & bacon club sandwich Avocado, tomato, mayonnaise & chips	12.50
Whitstable Bay beer battered Haddock fish finger sandwich Tomato, rocket, tartare sauce & chips	12.00	6oz minute steak sandwich Watercress & rocket salad, 1698 ale & onion chutney & chips	12.95
		Beetroot smoked salmon Sandwich Cucumber, cream cheese & chips	9.50

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 fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination which may therefore affect extremely sensitive sufferers. If you are unsure 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



Allergen/Calorie Info



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MAINS

Please speak to one of our servers for any dietary requirements.

Haddock & chips	17.95	Roasted fillet of halibut	24.50
Whitstable Bay batter, pea purée, tartare sauce, lemon, chips**		Crushed potatoes with lobster sauce and a fennel, cucumber and radish salad.	
King prawn & cherry tomato Tagliolini pasta	17.00	Sage & Parmesan pork escalope	13.50
Green pasta, white wine, garlic, lemon crumb, parsley & Parmesan sauce		Lemon & mustard dressed salad, pink pickled onions & chips	
Pumpkin & sage tortellini (vg)	15.00	Roasted vegetables & lentil salad (vg)	11.50
Sautéed mushrooms, roasted cashew nuts, watercress & truffle oil		Cashew yoghurt, lemon & herb dressing	
Beef burger	16.50	Chicken Caesar salad	17.50
Cheddar cheese, pickle, mayonnaise, Kentish tomato chutney, red onions, seeded bun & chips		Lemon, garlic & herb chicken breast, baby gem lettuce, bacon lardons, marinated anchovies, Parmesan, croutons & Caesar dressing	
Add a topping Streaky bacon 1.50			
 Whitstable Bay beer battered onion rings (vg) 1.50			

SIDES

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

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 (v)	8.00
Honeycomb gelato & shortbread crumb		Mango & pineapple salsa, passion fruit sauce, toasted coconut	
Chocolate & orange delicie (vg)	8.50	Double Stout sticky toffee pudding (v)	8.50
Orange sorbet		Caramelised pecans, butterscotch sauce & vanilla custard	
Vanilla crème Brulee (v)	8.00	Baileys bread and butter pudding (v)	7.50
Orange & cardamom Biscotti		Salted caramelised bananas & crème anglaise	
Ice cream or Sorbet Price per scoop			
 Chocolate ice cream (v) 2.00 Vanilla ice cream (v) 2.00			
 Strawberry ripple 2.00 Lemon sorbet (v) 2.00			

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