



THE BRASSERIE

ROYAL KINGS ARMS

Sunday Lunch

STARTERS

Soup of the day with artisan bread and butter (vg) (gluten free bread available)	5.95	Cured salmon tartare with compressed cucumber, radish, horseradish crème fraiche, cucumber gel (gf)	9.50
Lancashire farmer's char-grilled green root vegetables with coconut cheese fondue (vg/gf)	7.50	Salt baked beetroot texture arborio rice and polenta croquettes with beetroot gel (vg/gf)	7.95

MAINS

Roast Dinner of the day Served with roast potatoes, Yorkshire puddings, seasonal vegetables and rich homemade gravy	12.95	Vegan dish of the day Our homemade vegan dish is made using the freshest, locally sourced ingredients	10.95
Half a roast chicken A delicious, succulent half a roast chicken served with choice of potatoes, seasonal vegetables and gravy	11.95	Fish dish of the day Locally caught market fish of the day	12.95

DESSERTS - £6.50

Sticky toffee pudding
butterscotch sauce, vanilla ice cream *

Pear and almond tart
pistachio ice cream

Selection of ice creams and sorbets *

*vegan ice cream available

Dark chocolate and blood orange delice
orange sorbet

Lemon posset
preserved berry compote, fennel biscotti
(gf)

All food prices include VAT at current rate. All dishes may contain traces of nuts.
Please advise your server of any allergies. (v) denotes vegetarian (vg) denotes vegan (gf) denotes gluten free.



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SUNDAY LUNCH MENU

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