



ROYAL HOTEL

BRUNCH MENU

SERVED EVERY DAY 10 am - 12 pm

Brunch Classics

Royal Brunch Local sausage, 2 rashers of bacon, Bury black pudding, baked beans, 2 poached or fried eggs, grilled mushroom & tomato, hash brown & 2 rounds of toast.	13.95
Smaller Breakfast 1 sausage, 1 rasher of bacon, baked beans, poached or fried egg, field mushroom & one round of white or brown toast	10.95
Plant Based Breakfast (Ve) 2 vegan sausages, baked beans, field mushroom, grilled tomato, hash brown, smashed avocado & 2 rounds of toast	13.95
Veggie Breakfast (V) Halloumi, poached or fried egg, field mushroom, grilled tomato, hash brown, baked beans & 2 rounds of toast	13.95
Scrambled or Poached Egg (V,GFo) Served on sourdough or your choice of toast Add smoked salmon ...3	7.50
Poached Egg & Smashed Avocado (V,GFo) Served on toasted Sourdough	8.95
Smashed Avocado (Ve,GFo) Served on toasted Sourdough with a fresh tomato & mushroom	9.95
3 Egg Omelette (V,GFo) 3 Egg omelette served with salad and coleslaw filled with your choice of 3 toppings. Home cooked Ham, Cheddar Cheese, Chorizo, Peppers, Mushrooms or Onion	10.95

We regret that we are unable to make substitutions on our menu

Eggs Benedict

Two fresh Poached eggs on our amazing fluffy English muffin, with hollandaise sauce, chives & your choice of topping

Our home cooked ham	9.95
Streaky smoked bacon	10.95
Smoked salmon	11.95
Sauteed field mushroom (V)	10.95

Sweet Treats

Royal French Toast 2 Slices of Brioche bathed in natural vanilla & orange blossom water batter. Toasted & dusted in cinnamon sugar with berry compote, maple syrup & whipped vanilla cream.	10.95
Pancakes And Waffles 3 Pancakes or 2 waffles with whipped cream, maple syrup & your choice of up to 2 of the following:- <i>Nutella</i> <i>White chocolate & hazelnut "Bueno" sauce</i> <i>Berry compote</i> <i>Smoked bacon</i>	10.95

English Muffins & Sandwiches

Our muffins are baked in a skillet and made with an enriched dough, also available on white, brown or gluten free toast

Bacon (GFo) Grilled smoked streaky bacon	6.95
Sausage Grilled local butchers Lincolnshire sausage	6.95
Veggie Sausage (V)	6.95
Not Mushroom Left! (V) (GFo) Sauteed field mushroom, hash brown & poached egg	6.95

Smoothies

Real fruit blended with apple juice, nothing else & 100% plant based

Kale Kick A punchy and vibrant fusion of ripe mango, super spinach and enriching kale. Loaded with iron and vitamins to help you detox!	4.95
Avo Go Go Avocado, Broccoli, Spinach, Mango, Coconut, Ginger and Lime to make a creamy smoothie high in vitamin C and a good source of fibre.	4.95
Cherry Poppins Strawberry, cherry, mango, banana, raspberry, blackcurrant	4.95
Acai High A berry blissful blend of acai, blueberries, banana, and mango! Packed with goodness to fuel your day and keep you soaring. High in antioxidants and one of your five a day.	4.95

Smaller Bites

2 Slices Toast & Jam/Nutella/Marmalade (GFo)	3.25
2 Slices Toasted Sourdough & Jam/Nutella/Marmalade	3.50
English Muffin & Butter	2.00
Fruit Salad	2.95
Croissant, Jam & butter	2.50
Choice of Cereal with Milk or Oat Milk	3.50

Kelloggs Cornflakes, Coco Pops, Swiss Style Muesli, Granola, Weetabix
Crunchy Nut Cornflakes, Gluten Free Cornflakes (Gfo)

Add Ons

Available only to add to a brunch or muffin/sandwich

2 bacon rashers or 2 black pudding	2.50
2 Sausages	3.00
Two eggs your way fried, scrambled or poached	2.50
Add smashed avocado	2.50
Chips or red salt fries	2.95
2 hash browns	2.00
Baked beans	1.95
Smoked Cheddar Slice	1.00
Smoked Salmon	3.00

Draught Beer	pint	1/2 pint
Carlsberg Pilsner	£4.95	£2.60
Angelo Poretti	£6.35	£3.20
Estrella	£6.50	£3.30
Guinness	£6.50	£3.30
Tetley Smooth Flow	£4.70	£2.40
Wainwright Golden Beer	£5.20	£2.65
Hobgoblin	£5.20	£2.65
Thatcher's Cider	£4.95	£2.50

Bottled Beer & Cider	price
Old Speckled Hen	£4.80
Bira Moretti	£5.10
Corona	£5.10
Peroni	£5.10
Magners Cider	£5.85
Old Mout Cider Pineapple & Raspberry	£5.85
Old Mout Cider Berries & Cherries	£5.85
Old Mout Cider Kiwi & Lime	£5.85

Gin	Whisky
Aber Falls Orange Marmalade	Famous Grouse
Wyre Forest Gin	Bells Whiskey
Whitley Niell	Jack Daniels
L.F.C Gin	Dalwhinnie
Hendricks	Laphroaig
Gordon's Pink Gin	Talisker
Bombay Sapphire Gin	
Gordon's Gin	

Rum	Vodka
Bacardi	Smirnoff
Captain Morgans Dark	Grey Goose
Morgan's Spiced	Absolute Vanilla/Citron/Raspberry
Kraken Spiced	
Woods Old Navy	

Liqueurs	Brandy
Southern Comfort	Three Barrels Brandy VSOP
Sambucca	Courvoisier
Archer's Peach Schnapps	Remy Martin VSOP
Malibu	Hennessy XO Cognac
Tia Maria	
Amaretto Di Sarono	
Cointreau	
Drambuie	
Tequilla Blanco	
Grand Marnier	
Baileys	
Limoncello	

Soft Drinks	
Coke	£3.95
Diet Coke	£3.75
7 Up Free	£3.75
Britvic 55 (Orange)	£3.95
Schweppes (Tonic/Slimline)	£2.95
Fentimans Ginger Beer	£3.95
San Pellegrino (Orange)	£3.35
J20	£3.95
(Orange & Passionfruit/Apple & Mango)	
Fevertree	£3.10
(Indian/Mediterranean/Elderflower)	
Fruitshoot (Orange/Blackcurrant)	£1.95
Bottlegreen Elderflower	£3.95
Appletiser	£3.95
San Pellegrino Water (Sparkling)	£5.50
Harrogate Water (Still)	£5.50

Soft Drinks - Draught	splash	small	large
Pepsi Cola	£1.35	£3.50	£4.95
Pepsi Max Cola	£1.10	£3.35	£4.50
Pepsi Max Cherry	£1.10	£3.35	£4.50
Whites Lemonade	£1.20	£3.40	£4.95
Soda (Lime/Blackcurrant/Orange)	£1.10	£2.50	£3.50
Soda	£0.90	£1.10	

Milk Shakes	price
Vanilla	£4.95
Banana	£4.95
Chocolate	£4.95
Strawberry	£4.95

Cocktails	
Frozen Strawberry Daquiri	£9.95
Espresso Martini	£8.95
Mimosa <i>Equal parts Prosecco & Orange Juice & a dash of Grenadine</i>	£7.00
2 Mimosas for £10	

Spritz	
Aperol Spritz	
Hugo Spritz	
Limoncello Spritz	

Prosecco	200ml £8.25	750ml £26.00
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Alcohol Free / Low Alcohol	price
San Miguel 0%	£4.25
Corona 0%	£4.25
Erdinger 0%	£4.50
Adnams Ghost Ship Pale Ale	£4.50
Thatchers 0% Cider	£4.50
Old Mout Cider Berries & Cherries Alcohol Free	£4.95
Freixenet 0.0% prosecco	£7.95
Guinness 0%	£4.95

Hot Drinks	price
Latte	£4.60
Cappuccino	£4.60
Flat White	£4.35
Americano	£3.75
Espresso	£2.60
Mocha	£4.95
Hot Chocolate	£4.85
Pot of Tea	£3.50
Herbals Teas	£3.25
Earl Grey	£3.25
Floater Coffee	£4.50
Syrups	£0.50

Oat milk available

Food Allergy Notice

If you have a food allergy or special dietary requirement you must inform a member of the hospitality team.

We follow strict hygiene practices in our kitchen however, whilst a dish may not identify a specific allergen as an actual ingredient, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.

Our chips are fried in oil containing gluten. Our kitchens use tree nuts and flour.

All weights are approximate uncooked. Provenance of food may depend on availability.

Whilst we take every care in the preparation of food we can not guarantee that there will not be small bones or shell fragments present.

(gfo) means that a non gluten containing option is available on request

Ve = Vegan Veo = Vegan on request