



Two-Course Sunday Menu

Starters

Soup Of The Day Made with fresh seasonal ingredients, served with a crusty malted wheat roll straight from the oven & butter (Veo.gfo)

Garlic Mushrooms. Mushrooms sauteed in garlic butter finished with fresh herbs & cream, served on sourdough toast (Veو.gfo)

Traditional Prawn Cocktail Wild caught prawns in our Marie Rose sauce with shredded Iceberg lettuce, cucumber, brown bread (gfo)

Chorizo Sauteed and finished with balsamic served with a crusty bread roll straight from the oven

Smoked Salmon Bruchetta Toasted sourdough, whipped feta, lemon, dill & capers with a side of pickled pink onions (gfo)

Main Courses

ROAST DINNERS

Roast Breast of Turkey pigs in blankets, stuffing, beef dripping roast potatoes, vegetables & home made gravy(gfo)

Roast Topside of Beef Yorkshire pudding, beef dripping roast potatoes, vegetables & home made gravy (gfo)

Home Cooked Ham Beef dripping roast potatoes, vegetables & home made gravy (gfo)

Nut Roast Roast potatoes, vegetables & home made gravy (Veو)(gfo)

OR

Mixed Roast Yorkshire pudding, pigs in blankets, stuffing, beef dripping roast potatoes, vegetables & home made gravy (gfo)(2-course Supp £4)

FISH

Fillet of Salmon. Fresh pesto, semi-dried cherry tomato with garlic & herb roasted baby potatoes & Tenderstem broccoli in Miso butter (gfo)

Fish & Chips. Fresh day boat haddock from Fleetwood in our crispy beer batter, served with chips, mushy peas & homemade tartare sauce

FROM THE GRILL

Lamb Rump Served with pea puree, garlic & herb roasted baby potatoes and beef dripping roasted carrot finished with a rich lamb jus (gfo) (2-course Supp £4)

Peppered Chicken Breast. Grilled chicken breast served with creamy peppercorn sauce vegetables & roast potatoes

Royal Burger Smoked cheese, streaky bacon, pickle, tomato, onion, lettuce & mayo in a brioche bun with red salt fries

Vegan Burger Vegan cheese, tomato, onion, lettuce & vegan mayo in a vegan bun with red salt fries (Ve)

Extra Portions Yorkshire Pudding 1.50 Extra Roast Potatoes 4.95, Pigs in Blankets (3) 4.75, Cauliflower Cheese 4.95
Chips 4.95 Red Salt Fries 4.95 Peppercorn Sauce 3.50 Tenderstem Broccoli In Miso Butter 4.95 Beef Dripping Roasted Carrot 4.95
Garlic Ciabatta Bread 6.95 Cheesy Garlic Ciabatta Bread 8.95

Food Allergy Notice

If you have a food allergy or special dietary requirement please 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 if asked for (Veو) Means vegan option available on request

ROYAL HOTEL



The Dining Room

SUNDAY MENU

Served 1.00pm till 6.00pm

2 Courses £26.95

The Royal Hotel
Marine Terrace ~ Waterloo ~ Liverpool ~ L22 5PR
0151 928 2332

* Prices and menu correct as of 23/04/2026 We do not honour out of date menus or prices

***This menu is not valid on Mother's Day

**** Large Parties over 15 Persons, please choose 4 starters, 4 main courses and 4 desserts for all your party. Pre order and deposit required

A non refundable deposit of £10 per person is required to make a booking for parties over 10 persons. Deposits are non refundable and can not be credited for any other purpose

Large Parties over 30 persons please ask to speak to our manager.

For large pre order parties, the time you book for is the time we expect you to all be seated and the time we will serve your meal. We are unable to hold back our service.

Private dining for 10 to 16 persons available in our seabank suite.