

Non-Gluten Sunday Menu

Starters & Lighter Bites

Non-Gluten Bread with Artisan Marinated Olives, Oil & Balsamic V	£6.50
Soup of the Day Served with non-gluten bread & butter; please ask staff for today's flavour	£5.00
Smoked Mackerel Pate With non-gluten bread and gooseberry compote	£6.00
Baked Camembert with Garlic & Rosemary V Served with homemade apple chutney and non-gluten bread	£7.50
Sticky Sesame & Honey Glazed Chicken Wings Served with a blue cheese dip	£7.00
Hand Rolled Falafels V with radish & pickled cucumber salad and minted yoghurt dressing	£6.00

Feeling Peckish? add a side of chips for an extra £2.25, or sweet potato fries for £2.95

Sunday Roasts

Your choice of freshly cooked meat, served with honey glazed parsnips, carrots, roasted potatoes, With a medley of buttered seasonal greens

Topside of Beef
£12.00

Loin of Pork with Crackling
£12.00

Leg of Lamb
£13.00

Chicken Supreme
£12.00

Main Course Dishes

Greek Village Salad V With feta cheese, black olives, lemon dressing & non-gluten bread Add marinated garlic and thyme chicken breast for an extra £3.00	£8.50
Tea Hot-Smoked Salmon Salad With mixed leaves tomatoes, cucumber, onions, peppers, parmentier potatoes & dill crème fraiche dressing	£12.00

Desserts

Peach Melba Eton Mess	£6.00
Home Made Ice Cream & Sorbet 3 Scoops of your choice; Please ask staff for today's flavours	£4.00
Somerset Cheese Board Selection of Somerset cheeses - Served with non-gluten biscuits, apple chutney and celery	£7.25

Add a scoop of home made ice cream or sorbet to any dessert for an extra £1.00

The Royal Inn

Non-Gluten Menu

Sunday 12-3.30



The Royal Inn was built in 1830 by the corporation of Bristol. It opened in 1831 and is thought to be the only seaside hotel built by the public authority during the 19th century. It is now run as a family business and a free house.

At The Royal Inn we pride ourselves on good quality home cooked food created by our skilled team of chefs, our meals are made on site using fresh and local produce wherever possible.

Please note as all our food is cooked fresh to order in busy times there may be a delay

If you have concerns over nuts, bones or other allergens, please ask a member of staff for assistance.