

Non-Gluten Menu

Starters & Lighter Bites

Non-Gluten Bread, 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

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
Hand Carved Ham, Free Range Egg & Chips Served with salad garnish - <u>Please note, this dish is only served until 5pm</u>	£10.00
Hand Battered Cod & Chips With tartare sauce, mushy peas and a wedge of fresh lemon	Standard Size £11.50 Lighter Bite £8.50
Chicken Thighs Slow Braised in Somerset Cider & Garlic Served with fondant potatoes, summer vegetables and cider sauce	£12.50
Pork Tenderloin Wrapped in Parma Ham With black olive potato cake, spiced carrot puree, fine green beans and a red wine jus	£15.00
28 Day Dry Aged Buxton 10oz Sirloin Steak Served with Fondant Potato, Rocket Salad & Roasted Cherry Tomatoes Add blue cheese sauce for an extra £1.00	£20.00

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 meals listed on this menu are prepared with non-gluten containing ingredients. Although we take all reasonable precautions to prevent cross contamination of allergens, including gluten, this is not always possible due to the size and limitations of our kitchens as we handle and prepare a variety of foods that contain allergens including gluten, and at times, cooking equipment and food preparation areas may be shared. Please take this into consideration when ordering your meal. If you have any concerns, please contact a member of staff for assistance.

Fish Dishes may contain bones, Game dishes may contain traces of shot.

The Royal Inn

*Non-Gluten Menu
Monday-Saturday
12-9.30*



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.