

Non-Gluten Sunday Lunch Menu

Served from 12-3.30pm

Starters

Soup Of The Day	£5.00
<i>With rustic bread, see our specials board for todays flavour</i>	
Bread & Artisan Marinated Olives ✓	£6.50
<i>With olive oil & balsamic</i>	
Tian Of Crab	£6.50
<i>With avocado, gazpacho coulis</i>	

Mains

Topside of Beef	£13.00
Loin of Pork	£12.50
Braised Lamb Shank	£16.00
Chicken Breast	£12.50

All of our Sunday roasts are served with roasted potatoes, non-gluten Yorkshire pudding, rich gravy and seasonal vegetables.

Chargrilled Salmon	£15.00
<i>With a parmesan, wild garlic & potato salad, basil pesto dressing and char grilled asparagus</i>	
Risotto Primavera ✓	£11.00
<i>With a rocket salad & balsamic glaze</i>	
Wye valley Smoked Salmon, Crayfish & Cornish Crab Salad	£13.50
<i>On a bed of seasonal vegetables with potato salad and Marie Rose sauce</i>	

Desserts

Vanilla Crème Brûlée	£6.00
<i>With toffee fudge</i>	
Chocolate & Cherry Delice	£6.00
Selection of Cheeses	3 Cheeses £7.95
<i>Served with grapes, chutney, celery & crackers</i>	
<i>Please see our specials boards for choice of cheeses</i>	
Home Made Ice Cream	5 Cheeses £9.95
<i>See our specials board for details</i>	

Dishes on this menu are made with non-gluten containing ingredients.
Some dishes may contain nuts, Fish Dishes may contain bones & game dishes may contain traces of shot.

THE ROYAL INN



NON-GLUTEN SUNDAY MENU

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 nineteenth century.

The Royal Inn is now a family run business and a free house.

Here 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, and we even grow some of our own herbs.