

Evening Menu

To Start

1. Chef's Homemade Soup of the Day (V) £6.50
Served with rustic bread and butter
2. Deep-fried Whitebait £6.95
Served with homemade tartare sauce
3. Hot & Spicy Chicken Bites £6.95
Served with rocket & garlic mayo
4. Rosemary Baked Camembert to Share (V) £9.95
Served with onion chutney and toasted bread
5. Classic Prawn Cocktail £8.25
Succulent prawns in a Marie Rose sauce with iceberg lettuce and sliced tomato served with a slice of brown bloomer

Winter Warmers

6. Homemade Lancashire Hot Pot £14.50
Pulled slow cooked lamb shoulder in a rosemary & garlic gravy topped with sliced new potatoes & parmesan.
Served with seasonal vegetables & crusty bread.
7. Homemade Classic Cottage Pie £14.00
Topped with creamy mashed potato & cheddar cheese.
Served with seasonal vegetables & gravy.
8. Homemade Winter Vegetable Stew (V) £14.00
Chunky winter vegetables cooked in a vegetable broth.
Served with dumplings and crusty bread & butter.

The Regal Favourites

- 9. Homemade Pie of the Day** £13.95
Shortcrust pie served with peppered mashed potato, seasonal vegetables and gravy
- 10. Homemade Beef Lasagne** £14.95
Minced beef slow cooked in a tomato and basil sauce layered with pasta sheets and béchamel sauce. Served with garlic ciabatta and salad garnish
- 11. Local Lambs Liver & Bacon** £13.50
Served with mashed potato, seasonal vegetables and gravy
- 12. House Beer Battered Fish & Chips** £14.50
Skinless & boneless, battered and deep-fried in our homemade beer batter. Served with skin on fries, mushy peas, lemon wedge and homemade tartare sauce.
- 13. Honey Roast Ham, Egg & Chips** £14.50
Served with gourmet skin on fries, two fried eggs cooked to your liking and buttered garden peas
- 14. Butterfly Garlic Chicken** £15.50
With peppers and onions. Served with dressed salad and gourmet skin on fries
- 15. Hunters Chicken** £15.50
Butterflied chicken breast topped with BBQ sauce, bacon, cheddar and mozzarella cheese. Served with salad and skin on fries
- 16. Homemade Lamb Rogan Josh** £14.50
A medium spiced lamb and tomato curry served with basmati rice and poppadom.
- 17. Wholetail Scampi & Chips** £13.50
Served with peas and homemade tartare sauce
- 18. Roasted Vegetable & Feta Tart (V)** £12.95
Served with buttered new potatoes, dressed salad & balsamic glaze
- 19. Beetroot & Butternut Squash Wellington (V)** £13.50
Served with buttered new potatoes, dressed salad & balsamic glaze

From The Chargrill

20. Chargrilled Chicken Supreme £15.50

Served with gourmet skin on fries, homemade onion rings , sauteed button mushrooms, roasted tomato & peas

21. Chargrilled 10oz Gammon Steak £16.25

Served with gourmet skin on fries, homemade onion rings, fried egg and peas

22. Chargrilled 8oz Rump Steak £16.95

Served with gourmet skin on fries, homemade onion rings , sauteed button mushrooms, roasted tomato & peas

23/24. Add Peppercorn or Stilton Sauce £2.75

Sides

25. Gourmet Skin on Fries £4.00

26. Cheesy Chips £5.25

27. House Salad £3.00

28. Beer Battered Onion Rings £3.00

29. Garlic Ciabatta £3.00

30. Garlic & Cheese Ciabatta £3.75

31. Seasonal Vegetables £2.50

32. Rustic Bread & Butter £2.50

Desserts

33. Chef's Homemade Crumble of the Day £6.50

A sweet fruit crumble finished in the oven.

Served with custard.

34. Belgian Waffle £6.50

Served with ice cream & chocolate sauce

35. Selection of Mixed Ice Creams £4.95

Served café curl and a choice of sauce

36. Chef's Homemade Cheesecake of the Day £6.75

Served with fresh berries, ice cream and Chantilly cream

37. Melt In The Middle Chocolate Fondant £6.95

Served with ice cream or custard

38. British & Continental Cheese Board £9.50

Brie, Cheddar & Stilton

Served with grapes, red onion chutney, celery, apple & crackers

Freshly Ground Coffees and Teas available. Please see a member of staff.

Please do not hesitate to speak to your waiter or waitress if you have a specific allergy or food intolerance, they will be happy to help you.

Telephone 863909 Extension 2 for bookings