

LUNCH MENU

Monday to Saturday lunchtime,
excluding Bank Holidays

Fish finger, rocket and tartare
sauce *NGCI 10.95

Chicken, bacon, lettuce, tomato,
and mayonnaise *NGCI 10.95

Parma ham, mozzarella,
tomato, rocket and pesto
*VE *V *NGCI 10.95

The above are served in a toasted
ciabatta with mixed leaf salad

Add skin-on fries 3.95
OR a cup of soup 3.25

Chilli & coriander crabcakes,
poached egg, hollandaise sauce,
seasonal greens 13.50

Grilled Gammon steak
with fried egg, chunky chips
& pineapple NGCI 14.50

HOT DRINKS

Coffee
Americano 2.80
Cappuccino 3.15
Latte 3.15
Espresso 2.40
Double Espresso 2.80
Flat White 3.15
Macchiato 2.40
Hot Chocolate 3.25

Liqueur Coffee 5.80
Irish, Baileys, Calypso, Seville,
or Amaretto

Tea 2.80
English Breakfast, Berry,
Chamomile, Earl Grey, Green,
Lemon and Ginger, Peppermint,
or Decaf Tea

SPIRITS

VODKA
Smirnoff Red Label (House) 3.90
Absolut Vanilla 4.30
Grey Goose 5.00
Chase English Rhubarb 5.00

GIN
Beefeater (House) 3.90
Bombay Sapphire 4.20
Tanqueray London Dry 4.20
Martin Miller 4.30
Roku 4.40
Hendricks 4.60
Gordons 3.90
Premium Pink, Peach Gin, Sicilian Lemon
Tanqueray Royale, Tanqueray Seville 4.20
Chase Grapefruit and Pomelo 4.70
Warner's Rhubarb Gin 4.70

RUM
Malibu 4.00
Bacardi 3.90
Captain Morgan's Spiced Gold,
Captain Morgan's Dark 4.20
Kraken 4.35
Havana Club 3 4.50
Bumbu 4.50

WHISKEY
Monkey Shoulder 4.50
Glenfiddich 15-Year Old 4.85
Glenfiddich 12-Year Old 4.50
Fettercairn 12-Year Old 6.00
Southern Comfort 3.90
Jack Daniel's 4.20
Buffalo Trace 4.30
Jamesons 4.50
Laphroaig 10-Year Old 4.50
Jura 4.20
Sheep Dog Peanut Butter Liqueur 4.30

ALCOHOL - FREE 3.60
Tanqueray 0%, Tanqueray Seville 0%,
Seedlip Garden, Seedlip Spice 94,
Captain Morgan's Spiced Gold 0.0%

BEER AND CIDER

PACKAGED
Corona 4.50
Desperados 4.50
Beck's Vier 3.75
Peroni Gluten Free 4.30
Crabbies Alcoholic Ginger Beer 5.50
Kopparberg Cider 5.90
Strawberry & Lime, Mixed Fruit, Pear

PACKAGED LOW & NO ALCOHOL
0.5% Bottled IPA 4.20
Kopparberg Mixed Fruit 0% 4.25
Guinness 0% 6.10

SOFT DRINKS

Draught Half 2.95 / Pint 3.95
Pepsi, Pepsi Max, Diet Pepsi, Lemonade
Juices Half 2.95 / Pint 4.50
Orange, Apple, Pineapple, Cranberry

BOTTLES
J20 3.75
Apple & Mango, Orange & Passionfruit, Apple
& Raspberry
Bottlegreen Elderflower Presse 3.75
Appletiser 3.75
Fentimans Ginger Beer 3.95
Victorian Lemonade 3.95
Coca Cola, Coke Zero 3.75
Sparkling / Still 330ml 2.95 / 750ml 4.50

FEVER-TREE TONIC'S 2.95
Standard Tonic Water, Naturally Light,
Mediterranean, Elderflower

COCKTAILS

Bloody Mary: Vodka, tomato juice,
Tabasco, Worcestershire sauce 7.95
Negroni: Tanqueray London dry, Campari,
belsazar vermouth rose 8.50
Cosmopolitan: Absolut Citron, Cointreau,
cranberry juice, lime juice 8.95
Sex on the Beach: Archers peach schnapps,
vodka, cranberry juice & orange juice 8.50
Cuba Libre: Captain Morgan's spiced rum,
lime juice, Pepsi 8.50
Peach Bellini: Archers peach schnapps,
prosecco 8.95
Dry Martini: Tanqueray London dry, belsazar
dry, orange bitters 8.50

Aperol Spritz: Aperol, prosecco,
soda water 8.95
Hugo Spritz: St Germain, prosecco,
soda water 8.95

OUR SPECIALTIES
Espresso Martini: Absolut vanilla, Kahlua,
espresso, simple syrup 8.95
Rockstar Martini: Smirnoff vodka, passoa,
passionfruit, pineapple juice 8.95

MOCKTAILS
Elderflower Spritz: Apple juice, lime juice,
lemonade, elderflower cordial 5.50
Espresso Marti-No: Fresh espresso, Seedlip
spice 94, simple syrup 6.50

FOOD & DRINK

THE
ROYAL
EXCHANGE
PUB & DINING

— WHILST YOU WAIT —

Marinated olives	4.15
<i>with rosemary and sundried tomatoes V VE NGCI</i>	
Garlic ciabatta V *VE *NGCI	4.75
Add Cheese V	0.75
Warm sourdough, marmite butter V *NGCI	5.00
Jalapeno poppers, chilli jam V	6.25

— STARTERS —

Homemade soup of the day	6.65
<i>with warm sourdough V *VE *NGCI</i>	
Tempura king prawns, dressed rocket & siracha mayo *NGCI	8.95
As a main	14.95
Grilled asparagus, Parma ham with poached egg	9.25
<i>hollandaise sauce & warm sourdough *V *NGCI</i>	
Homemade smoked mackerel pate	7.95
<i>crostini & dressed mixed leaf *NGCI</i>	
Grilled peach salad with beetroot	8.50
<i>toasted pine nuts, watercress, rocket & balsamic glaze VE V NGCI</i>	
As a main	13.95
<i>Add chicken or halloumi *VE</i>	

TO SHARE

Honey & walnut baked whole Camembert	16.75
<i>with warm sourdough, real ale chutney V *NGCI</i>	

— MAINS —

PUB CLASSICS

British beef burger	17.75
<i>with smoked streaky bacon, baby gem lettuce, beef tomato, gherkin, red onion, red Leicester cheese, house burger sauce & skin on fries *NGCI</i>	
Double up your burger	5.50
Add tempura battered onion rings V *NGCI	4.50
Crispy battered haddock and chunky chips	17.25
<i>herb garden peas and tartare sauce *NGCI</i>	
Chicken, ham & leek pie in a creamy white wine sauce	17.95
<i>with smooth mash, seasonal greens, honey roasted carrots & gravy NGCI</i>	
Mushroom & halloumi burger	15.50
<i>with baby gem lettuce, beef tomato, gherkin, red onion, house burger sauce & skin on fries V *VE *NGCI</i>	

SEASONAL MAINS

8oz Ribeye steak with chunky chips	30.50
<i>flat field mushroom, vine on tomatoes, mixed leaf salad & peppercorn sauce or garlic butter NGCI</i>	
Grilled yellow fin tuna steak	18.95
<i>Thai green curry sauce, boiled saffron new potatoes, grilled asparagus & rice noodles NGCI</i>	
Chickpea & coconut curry, basmati rice & naan bread V *NGCI	15.95
Add chicken	4.50
Add king prawns	4.50
6oz lamb rump	22.50
<i>herby mash, roasted chantenay carrots, roasted beetroot & mint jus NGCI</i>	
Grilled Pork Fillet	17.25
<i>smooth mash, roasted chantenay carrots, tenderstem broccoli & cider jus NGCI (Available Monday - Saturday only)</i>	

— DESSERTS —

Lemon meringue pie, served with berry coulis V	6.95
Zesty rhubarb crumble with almond & oat crumb topping	7.50
<i>served with custard or ice cream V *VE NGCI</i>	
Homemade sticky toffee pudding	6.95
<i>salted caramel sauce & vanilla ice cream V *VE NGCI</i>	
Hot cross bun bread and butter pudding, with custard V	6.95
Warm Belgium waffle, vanilla ice cream, chocolate & white chocolate sauce, marshmallows & strawberries *NGCI	6.95
2 Stack Belgium waffles - to share V *NGCI	9.95
<i>vanilla ice cream, chocolate & white chocolate sauce, marshmallows & strawberries</i>	
Meadow Cottage Ice cream and sorbets V *VE *NGCI 1 scoop	1.95
2 scoops	3.85
3 scoops	5.95

Please ask your server for the selection

— SIDES —

Smooth mash NGCI VE	3.95
Skin-on fries or chunky chips V *VE	3.95
Add Cheese V	0.75
Spring greens VE	3.95
Tempura battered onion rings V *VE	4.50
Mixed leaf salad, house dressing VE	3.65

TRADITIONAL SUNDAY ROASTS

Served on Sundays only

All our roasts are served with garlic and herb roasted potatoes, honey roasted carrots and parsnips, Spring greens, bottomless Yorkies, and traditional gravy.

Sirloin of grass-fed beef and horseradish sauce *NGCI21.50

Roast loin of pork with crackling and apple sauce *NGCI18.95

Half roasted chicken, with pork and sage stuffing *NGCI19.95

Trio of roasts: All three meats with all the trimmings *NGCI 24.95

Mushroom, lentil and chickpea veggie loaf V *VE *NGCI15.50

EXTRAS...

Cauliflower Cheese V NGCI4.65

Pork and sage stuffing4.60

Roast potatoes V NGCI4.50

AFTER DINNER COCKTAILS

Tiramisu Martini7.95
amaretto, crème de cacao, espresso

Flat White Martini7.95
vanilla vodka, Baileys, espresso

Hazelnut Chocolate Mudslide...7.95
Frangelico, baileys, absolut vanilla, cream, milk

For allergies and intolerances, please speak to your server about our pink plate policy.

V= Vegetarian

VE = Vegan

**VE = Can be adapted for vegans
NGCI = Used with non-gluten containing ingredients*

**NGCI = Can be adapted to use non-gluten containing ingredients*