

— DRINKS —

LUNCH MENU

Monday to Saturday lunchtime,
excluding Bank Holidays

Fish Finger, rocket, and tartare
sauce *NGCI 10.95

Roast beef, rocket and horseradish
*NGCI 10.95
[Subject to availability]

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

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

The above are served in a toasted
ciabatta or warm sourdough
with dressed rocket
Add skin-on fries 3.95

Honey roasted ham with
fried egg and chunky chips
NGCI 13.50

Breaded scampi, garden peas,
skin on fries and tartare sauce
*NGCI 13.75

Ploughman's – Cheddar cheese,
honey roasted ham, pork pie,
sliced apple, boiled egg,
homemade coleslaw, toasted
focaccia, piccalilli & chutney
V *NGCI 14.50

HOT DRINKS

Coffee
Americano 2.95
Cappuccino 3.25
Latte 3.25
Espresso 2.50
Double Espresso 2.95
Flat White 3.25
Macchiato 3.50
Hot Chocolate 3.50
Mochaccino 3.65

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, Citron 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
Warners Rhubarb 4.70
Chase Grapefruit and Pomelo 4.70

ALCOHOL - FREE 3.60
Tanqueray 0%, Tanqueray Seville 0.0
Seedlip Garden, Seedlip Spice 94

RUM
Malibu 4.00
Bacardi 3.90
Captain Morgan's Spiced Gold,
Captain Morgan's Dark 4.20
Kraken 4.35
Bumbu 4.50
Havana Club 3 4.50
Captain Morgan's Spiced Gold 0% 3.60

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

BEER AND CIDER

PACKAGED
Corona 4.30
Desperados 4.50
Beck's Vier 3.75
Peroni Gluten Free 4.30
Brakspear Oxford Gold 4.95
Crabbies Alcoholic Ginger Beer 5.50
Kopparberg Cider 5.90
Strawberry & Lime, Mixed Fruit, Pear

PACKAGED LOW & NO ALCOHOL
0.0 Peroni 3.70
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, Tomato

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, Ginger Ale

— COCKTAILS —

Bloody Mary: Vodka, tomato juice,
Tabasco, Worcestershire sauce 7.95
Negroni: Tanqueray London dry, Campari,
discarded cascara vermouth 8.50

Cosmopolitan: Vodka, 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: Absolut vanilla, 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

LIGHT BITES

Choose any 4 for £20

Freshly baked garlic & rosemary focaccia <i>served with olive oil, balsamic & pesto</i> V VE *NGCI	5.95
Marinated olives <i>with rosemary and sundried tomatoes</i> V VE NGCI	4.15
Garlic ciabatta V *NGCI <i>Add Cheese</i> V	4.75 0.75
Crispy fried whitebait, lemon mayo	5.85
Stuffed Pimento peppers V NGCI	5.25

STARTERS

Confit garlic & tomato bruschetta <i>with crushed feta and basil, served on warm sourdough</i> V VE *NGCI	7.25
Tempura king prawns, dressed rocket & lemon mayo *NGCI <i>As a main</i>	8.95 14.95
Chilli & coriander crabcakes <i>with pea shoots, pickled red onion, carrots & sweet chili sauce</i>	8.95
Crispy Korean fried chicken <i>pickled red onion & carrots, pea shoots, Korean BBQ sauce & sesame</i>	7.25

TO SHARE

Garlic and rosemary baked whole Camembert <i>with warm sourdough and caramelised red onion chutney</i> V *NGCI	16.75
---	-------

MAINS

PUB CLASSICS

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

SEASONAL MAINS

8oz Ribeye steak with chunky chips <i>flat field mushroom, vine on tomatoes, watercress & peppercorn sauce or chimichurri</i> NGCI	30.50
Monkfish tail wrapped in Parma ham <i>with roasted Mediterranean vegetables, roasted new potatoes, tomato Frito and balsamic glaze</i> NGCI	17.95
Satay chicken skewers <i>with coconut basmati rice, pickled carrot & red onion, soy & sesame grilled tenderstem broccoli</i> NGCI	15.00
Chicken Caesar Salad <i>with anchovies, crisp bacon lardons, toasted croutons, parmesan & Caesar dressing</i> *V *NGCI <i>Swap to Halloumi</i>	15.95
BBQ pork ribs <i>with rocket, red onion, tomatoes, coleslaw & skin on fries</i> NGCI	17.95

DESSERTS

Peach Melba, with poached vanilla peaches, raspberry coulis, peach chantilly cream, vanilla ice cream & toasted almond flakes V NGCI	6.50
Vanilla cheesecake <i>with summer berries, raspberry coulis & honeycomb</i> V	7.25
Summer berry crumble with almond & oat crumb topping <i>served with vanilla ice cream or custard</i> V *VE NGCI	7.50
Warm Belgium waffle with vanilla ice cream, chocolate & white chocolate sauce, marshmallows & strawberries V *NGCI	6.95
2 Stack Belgium waffles - to share V *NGCI	9.95
<i>vanilla ice cream, chocolate & white chocolate sauce, marshmallows & strawberries</i>	
Warm chocolate brownie <i>served with vanilla ice cream & chocolate sauce</i> V *VE NGCI	6.95
Meadow Cottage Ice cream and sorbets V *VE *NGCI 1 scoop	2.10
2 scoops	4.20
3 scoops	6.30

Please ask your server for the selection

SIDES

Smooth mash NGCI VE	3.95
Skin-on fries or chunky chips *NGCI	3.95
Add Cheese NGCI	0.75
Seasonal greens NGCI VE	3.95
Tempura battered onion rings V *NGCI	4.50
Mixed leaf salad, house dressing NGCI VE	3.65
Coleslaw NGCI V	3.55

TRADITIONAL SUNDAY ROASTS

Served on Sundays only

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

Sirloin of grass-fed beef and horseradish sauce ***NGCI**21.50

Roast loin of pork with crackling and apple sauce ***NGCI**18.95

Duo of roasts: Both meats with all the trimmings ***NGCI**23.95

Mushroom, lentil and chickpea veggie loaf **V *VE NGCI**15.50

Roast beef ciabatta with horseradish sauce and dressed rocket ***NGCI**13.95

Roast pork ciabatta with apple sauce and dressed rocket ***NGCI**.....13.95

With the choice of:

Roast potatoes ***NGCI**

Skin on fries ***NGCI**

EXTRAS...

Cauliflower Cheese **V NGCI**4.65
Roast potatoes **V NGCI**4.50

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

*Some dishes may contain GMO