



The Royal, Bolton-le-Sands

Seasonal produce, carefully sourced ingredients and a passion for honest cooking lie at the heart of everything we do.

October 2026

Northern Tapas

Small plates. Big flavour. Available all day, every day

Two for £12 | additional dishes £6 (offer Mon-Sat 11am-3pm)

- Fiery chipotle chicken skewers, pickled red cabbage, maple 9

Beetroot houmous, garlic & herb flatbread (vea) 7

Black pudding bonbons, roasted garlic aioli, shallot crumb 9

Duck liver, orange & Cognac parfait, chutney, sourdough 8

Mini Yorkshire puddings, roast turkey, cranberry, gravy 8

Garlic & sage sautéed king prawns, on sourdough, rocket 9
- Jamaican-spiced pork ribs, mint yoghurt, chilli & onion (gf) 9

Salt & chilli pepper hash browns, sticky maple, chilli (ve,gf) 6

Pheasant, bacon & creamed leek rarebit, sourdough, cheddar 9

Bombay potato cake, roasted cauliflower, mango chilli jam (ve,gf) 7

Roasted pumpkin, feta & crispy chickpeas, pickled cabbage (v,gf) 7

Salt & chilli halloumi sticks, mango chilli jam, rocket (v,gf) 9

Northern Tapas Wednesdays, all dishes £6 – with selected bottles of wines for the table from £18.

In Season

- Cumin & coriander roasted hake, Bombay potato cake, roasted cauliflower, king prawns, spiced masala cream (gf) 28
- Black pudding & sage stuffed guinea fowl breast, root vegetable hash, baked apple, buttered greens, spiced cider reduction 26
- Crispy duck leg, feta & roasted squash salad, sherry vinegar pickled dates, dressed bitter leaves, toasted seeds (gfa) 22
- Sticky port & thyme slow-braised beef shin cobbler, cheddar & mustard scones, creamed potatoes, buttered greens 22
- Harissa-roasted pumpkin & chickpea tagine, beetroot & kale couscous, crispy chickpeas, herb dressing, toasted seeds (ve) 18
- Pheasant, smoked bacon & leek pie, mustard & thyme cream, puff pastry, creamed potatoes, buttered greens 21

Familiar Favourites

- Royal burger, double beef patties, mature cheddar, streaky bacon, red onion jam, dill pickle mayo, onion ring, fries, slaw 19
- Beer-battered fish & chips, minted mushy peas, lemon dill and caper aioli (gfa) 19 | chip-shop curry sauce (v) +2
- 10oz ribeye steak, richly marbled, garlic & sage butter, chunky chips, confit tomato, flat mushroom (gf) 31 | peppercorn sauce (gf) +3
- Butcher’s Cumberland sausages, creamed potatoes, sticky date purée, black pudding bonbon, buttered greens, shallot crumb 19
- Lancashire cheddar & beer-braised onion pie, puff pastry lid, creamed potatoes, buttered greens, shallot crumb (v) 19
- Black treacle, mustard & thyme charred chicken burger, garlic aioli, rocket, braised apple, bacon, pickles, onion ring, fries, slaw 19
- 10oz maple-cured gammon chop, chunky chips, onion rings, confit tomato, garlic mushroom, fried egg (gfa) 22

Stone-Baked Pizza

- Margherita, Napoli tomato, mozzarella, parmesan, herb oil (v) 14
- Peppa Pig jigsaw, Napoli tomato, mozzarella, streaky bacon, pepperoni, Cumberland sausage 16.5 (calzone +2)
- Pheasantly surprised, mustard & thyme béchamel, mozzarella, pheasant, smoked bacon, leek 16.5 (calzone +2)
- Nothing Tou-louse, cassoulet inspired, tomato, mozzarella, crispy pork belly, shredded duck, spiced sausage 17 (calzone +2)
- The root of all evil, béchamel, roasted pumpkin, feta, crispy chickpeas, sweet onion chutney (v) 16 (calzone +2)

Any two pizzas & a side for £23 - all day every Tuesday, chunky chips or fries, not available for takeaway, calzone +2

Lunchtime

Served Monday-Saturday, 11am-3pm alongside the full menu.

- Seasonal soup**, crisp sourdough, salted butter (vea,gfa) 7
- Lunchtime battered fish & chips**, minted mushy peas, lemon dill and caper aioli (gfa) 12 | chip-shop curry sauce (v) +2
- Crispy chilli beef wrap**, chilli jam, rocket, slaw, skin-on fries 14
- Smoked garlic chicken, bacon & avocado sourdough**, rocket, roasted garlic aioli, slaw, skin-on fries 13
- Roast beef, red onion marmalade & rocket sourdough**, chilled beef, roasted garlic aioli, slaw, skin-on fries 14
- Royal Caesar salad**, charred chicken & streaky bacon, baby gem, walnuts, parmesan, fresh basil (gf) 13
- Roasted beetroot houmous & baked apple sourdough**, rocket, slaw, skin-on fries (vea) 13

All our sourdough is supplied by Lovingly Artisan bakery, Kendal.

Sides

- | | | |
|-------------------------------------|--------------------------------------|-------------------------------------|
| Chunky chips (ve,gf) 5 | Autumn root vegetable hash (v,gf) 6 | Garlic & mozzarella flatbread (v) 6 |
| Skin-on fries (ve,gf) 5 | Creamed potatoes (v,gf) 5 | Peppercorn sauce (gf) 3 |
| Beer-battered onion rings (v,gfa) 6 | Salt & chilli pepper fries (ve,gf) 6 | Chip-shop curry sauce (v) 2 |

A Real Dog’s Dinner

- | | | |
|------------------------------|------------------------------------|-----------------------------|
| Doggie Cumberland sausages 4 | Doggie roast chicken breast (gf) 5 | Doggie Sunday dinner (gf) 6 |
|------------------------------|------------------------------------|-----------------------------|

The Pudding Club

A proper meal deserves a proper ending. Delicious sweet treats hand-crafted in the Royal kitchen.

- Date & walnut sticky toffee pudding**, salted toffee sauce, vanilla gelato, ginger crumble (v,gf) 8
- Warm apple pie, honeycomb & toasted almond sundae**, vanilla gelato, honeycomb pieces, toffee sauce (v) 9
- Pear, blackberry & stem ginger crumble**, white chocolate crème anglaise (v,gf) 9
- Dark chocolate & sour cherry brownie**, sour cherry compote, vanilla gelato, chocolate ganache, dark chocolate brittle (v,gf) 9
- Peanut butter & spiced rum tiramisu**, coffee-soaked sponge, mascarpone, dark chocolate (v) 9
- Late orchard fruit, whisky & nutmeg panna cotta**, spiced fruit compote, toasted oats 9

The Milking Parlour, artisan gelato crafted locally at the Crackles family farm, Kirkby Lonsdale – £6/£8 (2 or 3 scoops)

Add **hazelnut chocolate wafer, shortbread crumb & sauce** (v) +2

- | | | |
|---------------------------------|---|--------------------------------|
| Madagascan vanilla (v,gf) | Pear & dark chocolate ripple (v,gf) | Salted caramel (v,gf) |
| Belgian triple chocolate (v,gf) | Honeycomb & white chocolate crunch (v,gf) | Mango & white chocolate (v,gf) |
| Black cherry swirl (v,gf) | Dark chocolate & ginger (v,gf) | Fresh fruit sorbet (ve,gf) |