

The Royal, Bolton-le-Sands

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

November 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 & rosemary focaccia, olives (ve) 8
Black pudding bonbons, roasted garlic aioli, shallot crumb 9
Duck liver, orange & Cognac parfait, chutney, malted granary 8
Mini Yorkshire puddings, roast turkey, cranberry, gravy 8
Pulled ham hock & pea croquettes, roasted garlic aioli, rocket 9
Jamaican-spiced pork ribs, mint yoghurt, chilli & onion (gf) 9
Salt & chilli pepper hash browns, sticky maple, chilli (ve,gf) 6
Wild game rarebit, toasted focaccia, melted cheddar, rocket 9
Roasted beetroot, pear & feta salad, rocket, onion jam (vea,gf) 7
Salt & chilli halloumi sticks, mango chilli jam, rocket (v,gf) 9
Baby sticky toffee pudding, ginger crumble, vanilla gelato (v,gf) 6

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

In Season

Seared sea trout, leek and Parmesan braised pearl barley, roasted beetroot, red wine and thyme reduction 27
Pan-roasted pheasant breast, crispy pheasant leg croquette, celeriac purée, braised apple, cavolo nero, garlic & sage butter 26
7oz autumn fillet of beef, celeriac mash, truffled mushrooms, cavolo nero, brandy and cracked black pepper cream (gf) 33
Chestnut, shallot & rosemary pressed lamb shoulder, roast root veg hash, charred hispi, sticky date purée, rich jus (gf) 29
Beetroot, pear and walnut wellington, puff pastry, celeriac mash, charred hispi and red wine and thyme reduction (ve) 21
Woodland game suet pudding, smoked bacon, mushrooms, crispy shallot crumb, rich jus, creamed potatoes, winter greens 22

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
Curried Bombay potato, roasted cauliflower & feta pie, puff pastry lid, creamed potatoes, buttered greens, shallot crumb (v) 19
Garlic chicken, pear & black pudding burger, boneless thigh, garlic aioli, rocket, bacon, pickles, onion ring, fries, slaw 19
10oz maple-cured gammon chop, chunky chips, onion rings, confit tomato, garlic mushroom, charred pineapple, 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)
Fowl language, white sauce, mozzarella, garlic & sage chicken, smoked bacon, roasted pear 16.5 (calzone +2)
Scrumpy old git, white sauce, mozzarella, braised apple, roasted beetroot, feta, toasted walnuts, rocket (v) 16 (calzone +2)
Deerly beloved, braised woodland game, red wine jus, mozzarella, crispy shallot crumb, herb oil 17 (calzone +2)
Don't go bacon my heart, Napoli tomato, mozzarella, pulled ham hock, fresh pineapple 16.5 (calzone +2)

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

(v) vegetarian, (ve) vegan, (gf) gluten free, (gfa) gluten free available on request, (vea) vegan available on request

Lunchtime

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

Seasonal soup, malted barley bread, salted butter (vea,gfa) 7
Lunchtime battered fish & chips, minted mushy peas, lemon dill and caper aioli (gfa) 12.5 | chip-shop curry sauce (v) +2
Pulled ham hock, mature cheddar & mustard piccalilli sandwich, baby gem 14
Creamy garlic chicken, bacon & avocado sandwich, baby gem, roasted garlic aioli 14
Royal Reuben sandwich, peppered beef, mature cheddar, gherkins, rocket, dill pickle mayo 15
Royal Caesar salad, charred chicken & streaky bacon, Caesar dressing, baby gem, walnuts, Parmesan, fresh basil (gf) 13
Roasted beetroot houmous & pear sandwich, toasted walnuts, rocket (vea) 13

All sandwiches served with a dressed garden salad, house slaw and seasoned skin-on fries.
Your choice of malted granary bread or toasted rock salt & rosemary focaccia, supplied by Lovingly Artisan bakery, Kendal.

Sides

Chunky chips (ve,gf) 5
Skin-on fries (ve,gf) 5
Beer-battered onion rings (v,gfa) 6
Autumn root vegetable hash (v,gf) 6
Creamed potatoes (v,gf) 5
Salt & chilli pepper fries (ve,gf) 6
Garlic & mozzarella flatbread (v) 6
Peppercorn sauce (gf) 3
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
Lemon zest, flaked almond & pear upside-down cake, caramelised pear, vanilla & ginger crème anglaise (v,gf) 9
Dark chocolate & Cointreau tart, orange & cranberry crumble gelato, cinder toffee (v) 9.5
Hedgerow pavlova, chewy meringue, chai-spiced apple & berry compote, black cherry gelato, ginger crumble (v,gf) 9
Coffee, walnut & Baileys cheesecake, moist coffee sponge base, Baileys & espresso cream cheese, toasted walnuts (v,gf) 9
Warm cherry Bakewell sundae, vanilla gelato, almond frangipane, cherry compote, whipped cream, flaked almonds (v) 9

The Milking Parlour, artisan gelato crafted locally at the Crackles family farm, Kirkby Lonsdale - £5.5/£7.5 (2 or 3 scoops)
Add **hazelnut chocolate wafer, biscuit crumb & sauce** (v) 1.5

Madagascan vanilla (v,gf)
Belgian triple chocolate (v,gf)
Black cherry swirl (v,gf)
Cranberry & orange crumble (v)
Dark chocolate & ginger (v,gf)
Mango & white chocolate (v,gf)
Salted caramel (v,gf)
Fresh fruit sorbet (ve,gf)
Honeycomb & white chocolate crunch (v,gf)