

Royal Foresters ~ Autumn Winter Sunday Menu

~ Sunday 1st November 2026 ~

WINE OF THE WEEK - Last chance to try

Fleurie, Château de Fleurie, Domaine Loron, Beaujolais, Fragrant red cherry and violet with silky tannins and a soft, elegant finish 51.00 ,

Glühwein - Traditional German mulled wine, warmed with spices and citrus 6.00

STARTERS

Baked cambozola, puccia, pickles (v) 984 kcal 10.95

Beef Shin & Red Wine tortellini, celeriac purée, truffle butter, balsamic and pecorino 444 kcal 10.95

Severn and Wye smoked salmon, bubble and squeak, fried Hen's egg (ngci) 309 kcal 9.95

Beetroot and thyme arancini, pickled apple puree, crumbed vegan feta (vg, ngci) 436 kcal 8.95

Sweet potato, lime and coconut soup crispy shallots, warm seeded roll (v, ngcia) 606 kcal 7.95

Sharing Antipasto - chorizo Iberico, salami, serrano, cambozola, olives, hummus, puccia bread 1434 kcal 19.95

NIBBLES AND SHARERS

Gordal olives (vg, ngci) 139 kcal 4.95

King prawns, garlic butter, puccia bread 349 kcal 8.75

Crispy squid, sweet chilli 425 kcal 8.45

Halloumi fries, jalapeño mayonnaise (v, ngci) 615 kcal 7.75

KFP Kentucky fried pheasant (ngci) 437 kcal 8.95

Red pepper and tomato hummus, puccia (vg) 444 kcal 6.45

Padron peppers, sea salt (vg, ngci) 131 kcal 6.25

Buffalo chicken wings, blue cheese dip (ngci) 687 kcal 7.95

SUNDAY ROAST

Roast shoulder of lamb, rosemary red wine gravy (ngci) 1370 kcal 26.95

Mixed roast Welsh beef (served pink) and porchetta, all the trimmings 1407 kcal 24.95

Roast beef (served pink), with Yorkshire pudding (ngcia) 1097 kcal 22.95

1/2 Roast chicken, sage and apple stuffing, sausage wrapped in bacon, (ngci) 1341 kcal 22.95

Slow roasted duck leg, duck fat roasties, sour cherries, red wine jus (ngci) 1376 kcal 23.00

Roast porchetta, (slow roasted belly) sage and apple stuffing, apple sauce 1129 kcal 19.95

Mushroom bourguignon pie, red wine gravy (vg, ngci) 1083 kcal 16.95

Parsnip, lentil, butternut squash and spinach Wellington, red wine redcurrant gravy, roast potatoes, sautéed greens (vg) 452 kcal 16.95

Sunday sides - Pigs in blankets (ngci) 519 kcal 5.45 , Cauliflower cheese (v, ngci) 528 kcal 5.45 ,

Braised red cabbage (vg, ngci) 57 kcal 4.45 , Buttered Mash (v, ngci) 285 kcal 4.45 , Duck fat roast potatoes (ngci) 232 kcal 3.95

MAINS

Beer battered fish and chips, mushy peas, tartare sauce (ngci) 1278 kcal 19.95

Salmon and smoked haddock fishcake, poached egg, white wine, tomato, caper sauce (ngci) 602 kcal 15.45

King prawn linguine, garlic, chilli, parmesan and basil 847 kcal 18.95

Basil pesto and spinach gnocchi, sun blush tomatoes, roasted butternut squash, pine nuts (vg) 806 kcal 15.95

Crispy beef salad, sweet chilli sauce, lotus root crisps (ngci) 740 kcal 18.95

Honey and thyme glazed goats cheese, chicory and beetroot salad, tomato hummus, pine nuts (v) 483 kcal 16.95

Blackened sweet potato salad, wild rice, avocado, sweetcorn, lime and kidney bean salsa (vg) 736 kcal 16.95

Salad Toppings - King Prawns (ngci) 232 kcal 5.45 , Fried halloumi (v, ngci) 470 kcal 5.45 , Grilled chicken breast (ngci) 286 kcal 5.95 ,

ICARUS GRILL

Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1292 kcal 19.45

Moving mountains vegan burger, smoked applewood, spicy tomato mayonnaise, fries (vg) 1380 kcal 19.45

8oz dry-aged sirloin steak, portobello mushroom, tomato, truffle and Parmesan fries (ngci) 1109 kcal 32.95

Peppercorn sauce (ngci) 129 kcal 2.45 , Bearnaise sauce (v, ngci) 251 kcal 2.45

SIDES

Mini Caesar salad 373 kcal 5.75 / Truffle parmesan fries (ngci) 450 kcal 6.95 / Lebanese Fries (vg) 566 kcal 6.45 /

Onion rings (ngci) 289 kcal 5.45 / Puccia Bread, garlic butter (v) 1071 kcal 6.25 / Chunky chips (vg, ngci) 535 kcal 5.50

WOOD FIRE PIZZA

Our dough is made in-house and proofed for 48 hours. Each pizza is cooked in our wood-fire oven, creating a perfectly charred crust and finished with extra virgin olive oil.

Buffalo chicken pizza, blush tomato, franks hot sauce and ranch dressing 1352 kcal 16.45

Napoli salami and Nduja Pizza - fior di latte mozzarella, fresh garlic, and red chillies 1292 kcal 16.45

Prosciutto Pizza - fior di latte mozzarella, pecorino, black olive, rocket 1034 kcal 16.45

Pollo bianco Pizza - roast chicken, fior di latte mozzarella, crispy pancetta, garlic, caramelised red onion 1393 kcal 16.45

Funghi and truffle Pizza - mascarpone and truffle cream, fior di latte mozzarella, sautéed mushroom (v) 1379 kcal 15.95

Goats cheese, caramelised onion rocket, balsamic, double cream (v) 1308 kcal 14.95

Margherita Pizza - tomato, fior di latte mozzarella, fresh basil (v) 932 kcal 14.95

Dips - Black garlic aioli (v, ngci) 254 kcal 1.75 , Jalapeño mayonnaise (v, ngci) 139 kcal 1.75 , Hot honey (v, ngci) 123 kcal 1.75

DESSERTS AND CHEESE

Marmalade and white chocolate cheesecake, chocolate ice cream 758 kcal 8.95

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, ngci) 662 kcal 8.45

Cider jelly with blackberries, ginger granola, green apple sorbet (ngci) 271 kcal 8.45

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, ngci) 924 kcal 8.45

Hot waffle, caramelised banana, salted caramel sauce, honeycomb ice cream (v) 802 kcal 8.45

Affogato, espresso, salted caramel ice cream, cinnamon churros (v) 309 kcal 8.45

Selection of British and French cheeses, spiced apricot chutney, biscuits (v) 695 kcal 12.95

Cheshire Farm Ice Cream - Please ask for available flavours 2.75 per scoop (v, gf)

Chocolate (v, ngci) 127 kcal / Strawberry (v, ngci) 124 kcal / Marmalade (v) 128 kcal / Honeycomb (v, ngci) 137 kcal /

Raspberry Ripple (v, ngci) 128 kcal / Raspberry Sorbet (vg, ngci) 68 kcal / Cherry Sorbet (vg, ngci) 83 kcal

Mini Dessert and a Hot Drink - Choose from a mini version of our desserts with a tea or coffee of your choice.

Sticky toffee pudding, vanilla ice cream (v, ngci) 390 kcal 9.45 Waffle, vanilla ice cream, toffee sauce (v) 519 kcal 8.45

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v,

ngci) 575 kcal 9.45

Additional Menu Information



Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Non-Gluten Containing Ingredient Dishes – Indicates that the dish does not have any gluten containing ingredients. We do not make any 'free from' claims or declare that any of our dishes are gluten free. As we handle many allergens in our busy kitchens, we cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, ngci - non gluten containing ingredients, ngcia - non gluten containing ingredients adaptable, just ask.