

# RESTAURANT

*menu*

ROYAL  
STATION  
HOTEL NEWCASTLE

## SHARERS

<b>HOUSE MARINATED OLIVES</b> (vg) <b>3.95</b>
<i>A mix of olives marinated in lemon &amp; chilli</i>
<b>BEETROOT HUMMUS</b> (vg) <b>5.95</b>
<i>Warmed flatbread strips, beetroot hummus dip</i>
<b>ARTISAN SOURDOUGH BREAD BASKET</b> (v) <b>6.95</b>
<i>Sea salt butter, olive oil &amp; balsamic</i>
<b>OVEN BAKED CAMEMBERT</b> (v) <b>13.95</b>
<i>Oven baked camembert with garlic and rosemary, locally baked bread, oil &amp; balsamic</i>
<b>NACHOS</b> (v) <b>11.95</b>
<i>Baked tortilla chips, salsa, spicy cheese, sour cream, guacamole, jalapenos</i>

## STONEBAKED PIZZA

<b>MARGHERITA</b> (v) <b>14.95</b>
<i>Pizza sauce, fresh mozzarella, lashings of pizza cheese &amp; basil</i>
<b>PEPPERONI</b> <b>15.95</b>
<i>Pizza sauce, mozzarella, roast red peppers &amp; pepperoni</i>
<b>KOREAN CHICKEN</b> <b>16.5</b>
<i>Spicy pizza sauce, Asian vegetables, Korean chicken pieces, red chilli, mozzarella</i>
<b>VERDURE</b> (vg) <b>15.95</b>
<i>Pizza sauce, vegan cheese, grilled Mediterranean vegetables, vegan basil pesto, sun-dried tomatoes</i>

## STARTERS

<b>TOM YUM SOUP</b> <b>6.5</b>	<b>HALLOUMI FRIES</b> (v) <b>8.95</b>
<i>Fragrant Thai soup, crusty bread and sea salt butter</i>	<i>Crispy fried halloumi sticks, chipotle BBQ sauce, sour cream and coriander</i>
<b>ARANCINI</b> (v) <b>9.95</b>	<b>CHICKEN LIVER PARFAIT</b> <b>8.5</b>
<i>Crispy porcini mushroom and mascarpone arancini, truffle mayonnaise, rocket and Parmesan</i>	<i>Chicken liver parfait, caramelised red onion chutney, focaccia crisp breads</i>
<b>PROSCUITTO &amp; BURRATA</b> <b>9.95</b>	<b>BAKED FALAFEL</b> (vg) <b>7.95</b>
<i>Creamy burrata, air dried ham, rocket, grilled peaches and balsamic glaze</i>	<i>Lightly spiced falafels, grilled zucchini, beetroot hummus &amp; rocket</i>
<b>CHICKEN LOLLIPOPS</b> <b>8.95</b>	<b>TEMPURA KING PRAWNS</b> <b>10.95</b>
<i>Irn Bru glazed chicken skewers, chilli dipping sauce, rainbow slaw</i>	<i>Tempura battered king prawns, Korean gotcha ketchup, Asian salad, lime</i>
<b>SUPERFOOD SALAD</b> (vg) <b>7.5 / 14.95</b>	<b>CHAR-GRILLED CHICKEN CAESAR</b> <b>9.95 / 16.95</b>
<i>Quinoa, roasted vegetables, pomegranate, mixed leaves, citrus dressing, nuts and seeds</i>	<i>Roast chicken breast, gem lettuce, Parmesan, anchovies, pancetta &amp; sourdough croutons</i>
<i>Add Chicken ... 3/5 Add Prawns ... 3/5</i>	

## MAIN COURSES

<b>GNOCCHI PRIMAVERA</b> (vg) <b>14.95</b>	<b>SHEPHERD'S PIE</b> <b>17.95</b>
<i>Potato gnocchi, spinach, peas, broad beans, basil pesto, vegan feta cheese</i>	<i>Slow cooked lamb shepherd's pie, cheddar &amp; Parmesan mash, fine beans</i>
<b>CHICKEN SCHNITZEL</b> <b>16.95</b>	<b>PAN ROASTED SEA BASS</b> <b>19.95</b>
<i>Lemon and oregano chicken schnitzel, fried hen's egg, capers, truffle aioli, hand cut chips</i>	<i>Roast fillet of sea bass, Thai-style mussels, samphire, spiced baby potatoes, coconut, chilli &amp; lemongrass sauce</i>
<b>HAND BATTERED FISH AND CHIPS</b> <b>17.95</b>	<b>RAINBOW CHARD &amp; KALAMATA OLIVE RAVIOLI</b> (vg) <b>14.95</b>
<i>Hand battered haddock fillet, hand cut chips, 'chip shop favourites'</i>	<i>Tomato puttanesca sauce, chilli and capers</i>
<b>CHAR-GRILLED BURGER</b> <b>16.5</b>	<b>CHICKEN TIKKA MASALA</b> <b>15.95</b>
<i>Double patty beef burger with cheese, brioche bun, relish, baby gem lettuce, tomato &amp; French fries</i>	<i>Marinated chicken breast pieces, basmati rice, garlic &amp; coriander naan bread, mango chutney</i>
<i>(Plant based version available)(vg**)</i>	<b>BRAISED BEEF FEATHERBLADE</b> <b>19.95</b>
<b>POPCORN CHICKEN BURGER</b> <b>16.5</b>	<i>Slow braised blade of beef in red wine, mashed potato, glazed carrots, baby onions, bacon &amp; mushrooms</i>
<i>Spicy fried chicken burger, with crunchy slaw, lettuce, tomato, chilli sauce, garlic mayonnaise &amp; French fries</i>	<b>GOATS CHEESE TORTELLONI</b> (v) <b>14.95</b>
<b>TIGER PRAWN ARRABBIATA</b> <b>14.95</b>	<i>Goats cheese and beetroot tortelloni, garlic oil, rocket and Parmesan</i>
<i>Linguine pasta, spicy fried tiger prawns, red chilli, tomato sauce, Parmesan</i>	

## FROM THE GRILL

<i>Dressed watercress, béarnaise sauce and French fries</i>	
<b>228g FLAT IRON STEAK</b> <b>18.95</b>	
<b>284g RIBEYE STEAK</b> <b>28.95</b>	

## SIDES

<b>ROCKET &amp; SPINACH SALAD</b> (v) <b>4</b>
<i>Truffle dressing, Parmesan</i>
<b>HAND CUT CHIPS / FRENCH FRIES</b> (vg) <b>4</b>
<i>Smoked sea salt &amp; rosemary</i>
<b>BUTTERED NEW POTATOES</b> (v) <b>4</b>
<i>Herb &amp; garlic butter</i>
<b>HAND BATTERED ONION RINGS</b> (v) <b>4</b>
<b>SAUCES</b> <b>3.5</b>
<i>Peppercorn • Chip Shop Curry (vg) Béarnaise Sauce (v) • Truffle Aioli (v)</i>

## DESSERTS

<b>CHOCOLATE BOMB</b> (v) <b>9.95</b>
<i>Honeycomb &amp; vanilla parfait, brownie pieces, hot caramel sauce</i>
<b>GLAZED PINEAPPLE</b> (vg) <b>8.5</b>
<i>Caramelised pineapple tarte tatin, mango sorbet, chilli &amp; lime syrup</i>
<b>ETON MESS SUNDAE</b> (v) <b>7.5</b>
<i>English strawberries, meringue, Chantilly cream, strawberry coulis, vanilla pod ice cream</i>
<b>ST CLEMENT'S CHEESECAKE</b> (v) <b>7.5</b>
<i>Orange gel, summer berries</i>
<b>STICKY TOFFEE PUDDING</b> (v) <b>8.5</b>
<i>Yorkshire Tea infused, butterscotch sauce, vanilla ice cream</i>
<b>SELECTION OF ICE CREAMS</b> (v) & <b>SORBETS</b> (v) <b>2.5 / SCOOP</b>

