



## Welcome to the Royal Hotel

The Royal Waterloo Hotel opened on the 16th June 1816 and celebrated the first anniversary of the Battle Of Waterloo with a grand dinner with great food and fine wines in this very room, now our restaurant

# Restaurant Menu

Served Monday to Saturday 6.00pm to 9.00pm

**3 Courses £18.95, 2 Courses £16.95**  
(excluding supplements)

**Early bird offer 2 courses £14.50**

Available Monday to Friday All Night  
Reservations essential for this offer

For parties over 10 persons, please see our large party menu  
For parties over 20 persons, please see our manager to discuss





THE ROYAL HOTEL  
L i v e r p o o l

## To Start

### Garlic Mussels

Mussels cooked in garlic, shallots, smoked bacon, white wine and cream.  
Served with crusty bread

### Pate

Chicken liver pate, rocket, baby tomato and red onion salad,  
served with toasted brioche & fruit chutney

### Black Pudding

Local black pudding on a crostini, topped with a poached egg, smoked bacon  
and a grain mustard sauce

### Soup of the day

With freshly baked bread and butter

### Breaded Garlic Mushrooms

Stuffed mushrooms filled with a creamy garlic and cheese filling served  
with lemon mayonnaise

### Southern Fried Chicken

Tender pieces of chicken coated in spicy flour, deep fried and served with a buttermilk  
and honey dipping sauce

### Halloumi Fries

Served with a spicy tomato salsa

### Warm Goats Cheese salad

Flaked almonds, mixed salad, sun-blushed tomato and a balsamic dressing

### Prawn and Avocado Cocktail

Cocktail prawns together with avocado, shredded Kos lettuce,  
thousand island dressing and brown bread



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## Main Course

### Meat Dishes

#### Peppered Chicken

Served on a bed of Parmentier potatoes, seasonal vegetables and a peppercorn sauce

#### Gourmet Burger

Beef Burger, crispy Pancetta, mature Cheddar cheese, coleslaw, salsa, mixed leaves, red onion, tomato, served in a toasted brioche bun with home made chunky chips

#### Pork Belly

Slowly braised with garlic, lemon and sage, crispy kale, mashed potato, seasonal vegetables and a red wine and sage jus

#### Confit Duck

Crispy duck leg served on a bed of wilted greens, mashed potatoes and lightly spiced star anise sauce with fresh vegetables

#### Home Made Italian Meatballs

Beef meatballs in a rich tomato and basil sauce, linguine and Parmesan

#### Rump Steak

Bistro cut rump steak topped with Café De Paris butter, balsamic glazed tomato, mushroom and home made chips

#### Sirloin Steak (£3 extra)

Sirloin steak topped with Café De Paris butter, balsamic glazed tomato, mushroom and home made chips

#### Fillet Steak (£6 extra)

Fillet steak topped with Café De Paris butter, balsamic glazed tomato, mushroom and home made chips



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## Main Course

### Fish Dishes

#### Fillet of Hake

Pan fried and served with wilted spinach, seasonal vegetables, buttered new potatoes and a lemon and butter sauce

#### King Prawn Linguine (£2 extra)

Linguine pasta with King Prawns in a creamy white wine and garlic sauce with tender pieces of Broccoli

#### Smoked Haddock & Leek Risotto

Topped with a poached egg and light curried oil

#### Seabass

Seabass fillet with spring onion, ginger, garlic, coriander and vegetables sat on new potatoes with stock, placed in a bag and steamed

#### Thai Salmon

Salmon marinated in Thai spices with Ginger and Oyster mushrooms, served with buttered new potatoes and sweet chilli sauce

#### Cod & Chips

Fillet of Cod served with chips, mushy peas and Tartare sauce

#### Sauces

Creamy Peppercorn | Diane | Blue Cheese | Gravy | Hollandaise | Bearnaise  
2.95 each

#### Sides

Green Salad 3.95 | Vegetable Selection 2.95 | Onion Rings 2.95 | Greek Salad 4.95  
Triple Cooked Chips 2.95 | Garlic Bread 3.50 | Garlic Bread With Cheese 3.95

\* Our menus are subject to change, alteration, withdrawal and price increase at any time without notice.

We do NOT honour outdated menus or prices. By booking, you agree to our terms and conditions.

Booking does not guarantee price

Allergens. It is your responsibility to notify us of dietary requirements and allergens. Our kitchens use nuts and gluten



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## Vegan & Vegetarian

### Starters

#### Garlic Mushrooms

Mushrooms sauteed in olive oil, garlic & fresh herbs (Vegan)

#### Roasted Butternut Squash & Sweet Potato Risotto Starter

Topped with crumbled Stilton and Rocket leaves (Vegetarian)

#### Olives & Hummous

Olives together with home made Hummous served with Ciabatta (Vegan)

### Main Courses

#### Linguine With Broccoli & Tofu

Tender pieces of broccoli, tofu and roasted peppers topped with pine nuts and a light herb oil (Vegan)

#### Roasted Butternut Squash & Sweet Potato Risotto

Topped with crumbled Stilton and Rocket leaves (Vegetarian)

#### Vegan Fajitas

Vegetables, onions and peppers in our Mexican spices, served on a sizzling skillet with tortilla wraps, vegan cheese, salsa and smashed avocado

#### Chickpea, Tomato & Spinach Balti

Lightly spiced curry served with rice or home made chips (Vegan)

#### Vegan Burger

Plant based burger topped with vegan cheese, Romaine lettuce & tomato on a ciabatta bun with chips and salad