




Upper Deck  
at




THE ROYAL GEORGE

Tintern, Wales

Starters


Summer Garden Pea Soup kitchen bread and herb butter 	Smoked Chicken, Pancetta, and Fig Terrine chargrilled tomato chutney, parsley salad, mustard dressing, and toast 	Wild Mushrooms on Toast chilli, kale, chickpea, and miso <b>VG</b> 
9	10	9


The Royal George Sunday Roasts

Herefordshire Striploin Yorkshire pudding and pan gravy 	Monmouthshire Pork Loin crispy crackling and pan gravy 	Monmouthshire Lamb Leg slow roasted, rosemary and redecurrant gravy 
21	20	23




All served with:     buttered greens, herby-roasted potatoes, honey-roasted roots, and an extra jug of gravy

Sides

Cauliflower Cheese and Crispy Leeks 	Pigs in Blankets	Roast Potatoes and Yorkshire Pudding 
4	4	4

Sea Bass Fillet chive butter sauce	Salt-Baked Beetroot Wellington wild mushroom, baby spinach 
24	20

Dessert

Sticky Toffee Pudding miso caramel, frosted walnuts, and ice cream 	Seasonal Crumble apple, pecan, custard, and ice cream 	Lemon Verbena Tart fresh strawberries and clotted cream 
9	8	9

 - Vegetarian    **VG** - Vegan     - Gluten free     - Gluten free option

If you have any specific food allergies or intolerances, please inform your server before placing your order. Our allergy matrix is available on request. Please speak to our duty manager with any questions, who will be happy to help. A discretionary charge of 15% will be added to your bill.  
All prices are inclusive of VAT.

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