

MENU



royalwilliamlincoln.com

T 01522 528159

1 Brayford Wharf North, Lincoln LN1

Small Plates 3 for £19

WHITEBAIT	7.95
Grilled lemon & tartare sauce	
SPANISH-STYLE CRISPY SQUID	9.50
Smoked paprika, chilli, garlic, parsley & lemon aioli	
LINCOLNSHIRE SCOTCH EGG	9.95
Piccalilli & crispy shallots	
HAM HOCK & LEEK TERRINE (GFO)	8.95
House pickles, apple chutney & toast	
WILD MUSHROOMS ON TOAST (V, GFO)	8.95
Pink peppercorn & blue cheese sauce	
SEASONAL SOUP BOWL (VG, GFO)	7.50
Warm herb focaccia	
PARMESAN CHICKEN TENDERS	9.95
Sun-dried tomato relish & basil pesto	
HERB SALTED FOCACCIA & OLIVES (VG)	7.50
Aged balsamic & olive oil	

Burgers

<i>Toasted bun, lettuce, tomato & gherkin, beer-battered onion rings, herb slaw, sea salt chips</i>	
THE HELIBURGER	17.95
28-day aged beef, melted cheese & Dijon aioli	
<i>We're proud to contribute £1 from every burger sold to support the Lincs & Notts Air Ambulance. Since 1994, they've flown over 31,500 life-saving missions, offering emergency care in the East Midlands.</i>	
CHIPOTLE CHICKEN	17.95
Char-grilled bacon, smoked Applewood cheese, flame-roasted peppers, jalapeños & chipotle mayo	
GOURMET PLANT-BASED BURGER (VGO)	16.95
Plant-based patty, portobello mushroom, vegan cheese, tomato relish & Dijon mayo	
GUINNESS-BRAISED BRISKET	19.95
Beef patty, Guinness-braised brisket, mature cheddar & garlic mayo	
THE PITMASTER STACK	19.95
Two beef patties, hickory BBQ pulled pork, Monterey Jack cheese & jalapeños	

Smokehouse Loaded Burritos

Warm flour tortilla packed with smoky Cajun rice, fire-roasted peppers, jalapeños & Monterey Jack cheese
Served with smoky Tex-Mex salsa, guacamole, sour cream & chips

TEXAN STEAK CHILLI	18.95
Braised chuck steak, smoky tomato, garlic & ancho chilli sauce, beef marrowbone stock	
SOUTHWEST BEAN CHILLI (VGO)	16.95
Black beans, pinto beans & butter beans in chipotle tomato sauce, charred sweetcorn & garlic	
PITMASTER PULLED PORK	17.95
Slow-cooked pulled pork in a rich hickory BBQ sauce & caramelised onions	
BAYOU CAJUN CHICKEN	16.95
Char-grilled chicken, Cajun pepper sauce, smoked garlic & charred sweetcorn	

Mains

CHICKEN CAESAR SALAD (GFO)	16.95
Grilled chicken, herb croutons, parmesan cheese & baby gem	
BEER-BATTERED FISH & CHIPS <i>Add chip shop curry sauce 3.00</i>	18.95
Sustainable fish, mushy peas, tartare sauce & chips	
MALABAR SQUASH & LENTIL CURRY (VG)	15.95
Fragrant coconut curry, toasted almonds, pilau rice & onion bhaji	
LINCOLNSHIRE SAUSAGE & MASH (VGO)	16.95
Creamy mash, seasonal greens, thyme, onion & marrowbone gravy	
LAMB'S LIVER & ONIONS (GF)	16.95
Pancetta mash, roasted carrots, seasonal greens & rich gravy	
PAN-ROASTED SALMON & DAUPHINOISE POTATOES (GF)	19.95
Prosecco butter sauce, market vegetables & roasted vine tomatoes	
LEMON & OREGANO CHICKEN GYROS	17.95
Flatbread, tzatziki, tomato, pickled beetroot & red onion, sea salt chips	
CIDER & THYME PORK BELLY (GF)	19.95
Confit shallots, tenderstem broccoli, greens & dauphinoise potatoes	
FISHERMAN'S BASKET	23.95
Crispy squid, wholetail scampi, beer-battered fish goujons, whitebait, mushy peas, tartare sauce, rustic chips & chip shop curry sauce	
8oz RIBEYE STEAK	25.95
Dry-aged beef, portobello mushroom, beer-battered onion rings, vine cherry tomatoes & sea salt chips	
<i>Add peppercorn or blue cheese sauce 3.00</i>	

Proper Pub Pies

17.95

Rich bone marrow gravy, seasonal vegetables & chips or mash

STEAK & ALE

CREAMY CHICKEN, BACON & LEEK

MUSHROOM SPINACH & WHITE TRUFFLE

 (VGO)

(V) = VEGETARIAN | (VG) = VEGAN
(VGO) = CAN BE MADE VEGAN
(GFO) = GLUTEN FREE BREAD OPTION
(GF) = GLUTEN FREE DISH

Baguettes

Available - Monday to Saturday 12 - 5
Served with chips & dressed house salad

MOZZARELLA & BASIL PESTO (VGO)	9.95
Sun-dried tomato relish & herb salad	
LINCOLNSHIRE SAUSAGE & APPLE CHUTNEY (VGO)	10.95
Herb stuffing & grain mustard	
BEER-BATTERED FISH GOUJONS	11.95
Baby gem & tartare sauce	
CHIPOTLE CHICKEN & BACON	11.95
Melted cheese, lettuce & tomato	
HICKORY BBQ PULLED PORK	11.95
Monterey Jack cheese, peppers & jalapeños	
GUINNESS-BRAISED BRISKET	12.95
Dijon mayo & blue cheese	

Loaded Fries

Rustic chips - For one to indulge! Or two to share

CHIPS & DIPS	8.95
Chipotle dip, aioli & BBQ sauce	
CHEESY CHIPS & DIPS	9.95
Chipotle dip, aioli & BBQ sauce	
CHIPOTLE CHICKEN & CHEESE	12.95
Buttermilk chicken, chilli & spring onion	
SOUTHWEST BEAN CHILLI	12.95
Monterey Jack, guacamole, sour cream & jalapeños	
TEXAN STEAK CHILLI & MONTEREY JACK	13.95
Smoked garlic & charred sweetcorn, guacamole, sour cream & jalapeños	

Sides

CHEESY GARLIC CIABATTA (V)	6.95
GARLIC CIABATTA (V)	5.95
MARKET VEGETABLES (VG, GF)	4.50
BEER-BATTERED ONION RINGS	5.95
RUSTIC CHIPS	4.95
KALAMATA OLIVES (VG, GF)	4.25
HOUSE SIDE SALAD (VG, GF)	4.50

Desserts

APPLE & MIXED BERRY CRUMBLE (VGO, GF)	7.95
Vanilla bean custard	
DOUBLE CHOCOLATE BROWNIE (V)	8.50
Belgian chocolate sauce & vanilla ice cream	
STICKY TOFFEE PUDDING (V)	8.95
Honeycomb ice cream & toffee sauce	
TARTE AU CITRON (V, GF)	7.95
Raspberry sorbet	
WHITE CHOCOLATE & RED VELVET CHEESECAKE (V)	8.95
Black cherry compôte & vanilla ice cream	
MIXED FRUIT SORBET & SPICED CHERRIES (VG, GF)	6.95
Winter berries & candied almonds	

TWO COURSE LUNCH 19.95

Monday to Friday 12 - 5

SMALL PLATES

WHITEBAIT
HAM HOCK & LEEK TERRINE
SEASONAL SOUP BOWL (VG, GFO)
HERB SALTED FOCACCIA & OLIVES (VG)

MAINS

MALABAR SQUASH & LENTIL CURRY (VG)
LEMON & OREGANO CHICKEN GYROS
BREADED WHOLETAIL SCAMPI
LAMB'S LIVER & ONIONS (GF)
LINCOLNSHIRE SAUSAGE & MASH (VGO)

DESSERTS

TARTE AU CITRON (V, GF)
DOUBLE CHOCOLATE BROWNIE (V)
APPLE & MIXED BERRY CRUMBLE (VGO, GF)
MIXED FRUIT SORBET & SPICED CHERRIES (VG, GF)

QUIZ NIGHT TUESDAY

7.30 pm start, max teams of 6

PIE & PINT THURSDAY

All day - order any pie & get a free pint

SUNDAY ROASTS TWO COURSES 26.95 kids eat free

(V) = VEGETARIAN | (VG) = VEGAN | (VGO) = CAN BE MADE VEGAN
(GFO) = GLUTEN FREE BREAD OPTION | (GF) = GLUTEN FREE DISH

Coffee

AMERICANO	3.50
ESPRESSO	3.50
LATTE	3.95
DOUBLE ESPRESSO	3.95
CAPPUCCINO	3.95
HOT CHOCOLATE	4.50
FLAT WHITE	3.95
TEA & HERBAL TEAS	3.50
MOCHA	4.50
IRISH COFFEE	7.95

Our food is prepared to order and may contain allergens or ingredients not listed on the menu. Due to the nature of the food production environment and ongoing changes within our supply chain, we cannot guarantee our dishes are completely free from allergens. However, we always do our best to accommodate your needs. Please see our website for a full allergen menu.