

Royal Berkshire
Fork Restaurant Dining Menu



NIBBLES

HALLOUMI BITES (V) Honey, lemon zest	£7.00
BAKED CAULIFLOWER POPCORN (VG) Sriracha, sesame seeds	£7.00
SOURDOUGH, ASCOT ALE BUTTER (V) Thyme and sea salt butter	£5.50

STARTERS

ROASTED ONION TART (V) Barkham Blue, pear, endive	£11.00
WILD MUSHROOMS (VG) Toasted sourdough, artichoke cream, chervil	£12.00
DUCK AND ORANGE FRITTER Anise and orange gel, pickled vegetable salad	£12.00
CRISPY COD CHEEK Chip shop curry sauce, crispy potato	£12.00
HAM HOCK AND CHEDDAR Ham hock and cheddar croquette, leek and watercress salad	£12.00
CARAWAY ROAST BUTTERNUT SOUP (VG) Crusty sourdough	£11.00
FRIED CHICKEN Hot honey, sriracha	£12.00

V = Vegetarian VG= Vegan

Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, and our chefs will take extra time to ensure additional precautions are taken, we cannot guarantee their total absence in our dishes.

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.

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MAIN COURSES

MUSHROOM AND TOFU GOULASH (VG) Smoked tofu, basmati rice	£18.00
BRAISED PORK RIB-EYE Pearl barley and nduja risotto	£25.00
SEA BREAM Pickled cauliflower, lemon grass and clam sauce	£26.00
ROAST PUMPKIN RISOTTO (VG) Vegan parmesan, toasted seeds	£22.00
PAN ROAST CHICKEN BREAST Roast root vegetables, parsnip puree, chicken bon bon	£26.00
BRAISED BEEF SHORT RIB Sweet potato terrine, pancetta, baby onions	£29.00
ROYAL BERKSHIRE BURGER Smoked cheddar, bacon, house relish, lettuce, tomato, toasted brioche, triple cooked chips	£18.00
RUMP STEAK 8oz British steak, triple cooked chips, vine tomato	£31.00

SIDES AND SAUCES

£6.00

SWEET POTATO FRIES (V/VG)
TRIPLE COOKED CHIPS (V/VG)
NEW POTATOES (V/VG)
SAUTÉED GREENS (V/VG)
HOUSE SALAD (V/VG)
ROAST PARSNIPS (V/VG)
RED WINE JUS
PEPPERCORN SAUCE

DESSERTS

CHERRY TRIFLE (V) Cherry compote, custard, chantilly	£11.00
CHOCOLATE DELICE (V) Dark chocolate ganache, cocoa nibs	£12.00
LEMON TART (V) Vanilla anglaise, meringue	£11.00
MATCHA ROLL Mascarpone cream, cranberry gel	£12.00
APPLE AND BLACKCURRANT CRUMBLE (VG) Vegan vanilla ice cream, caramelised fruit	£12.00
CRANBERRY AND CINNAMON PANNA COTTA Brandy snap, cranberry compote	£11.00
SELECTION OF BRITISH CHEESES (V) Assorted crackers and accompaniments	£17.00/£25.00

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