

Royal Berkshire

Fork Menu



NIBBLES

FRIED OYSTER MUSHROOMS (V) £7.00
Togarashi seasoning, yuzu dressing

BAKED CAULIFLOWER POPCORN (V) £7.00
Honey, basil, and pumpkin seeds

SOURDOUGH, ASCOT ALE BUTTER (V) £7.00
Thyme and sea salt butter

STARTERS

BRAISED SHALLOT TART (V) £11.00
Barkham Blue, apple, endive

HERITAGE TOMATO (V) £12.00
Confit garlic, grilled ciabatta, smoked paprika

SMOKED DUCK BREAST £12.00
Apricot and ras el hanout, couscous, pomegranate

KEDGEREE SCOTCH EGG £12.00
Curried mayo, dill

SEARED SALMON £12.00
Sushi ginger, daikon gel

BEEF BRISKET £14.00
Barbacoa, rye flatbread, avocado purée, lime gel

PEA AND WATERCRESS SOUP (V) £11.00
Crusty sourdough

FRIED CHICKEN £13.00
Hot honey, sriracha

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

POACHED FENNEL (V)	£18.00
Torch red pepper, red pepper pearls, baby leek	
JERK PORK CHOP	£25.00
Pineapple salsa, sautéed spinach with nutmeg	
STEAMED PLAICE	£28.00
Braised baby gem, shallot and caper butter sauce	
ROAST COURGETTE (V)	£22.00
Oregano, sun-dried tomato, and parsley risotto	
SMOKED PAPRIKA CHICKEN BREAST	£26.00
Warm chorizo, potato salad, green beans	
PAN-SEARED LAMB RUMP	£36.00
Chilli and ginger rösti, padrón pepper and peas, chimichurri	
ROYAL BERKSHIRE BURGER	£18.00
Smoked cheddar, bacon, house relish, lettuce, beef tomato, toasted brioche, triple-cooked chips	
AGED FLAT IRON STEAK	£27.00
8oz British steak, triple cooked chips, vine tomato	

SIDES AND SAUCES *all £6.00*

SWEET POTATO FRIES
TRIPLE-COOKED CHIPS
HOUSE SALAD
BROCCOLI, TOASTED ALMONDS
MINTED NEW POTATOES
GREEN BEANS, ROAST TOMATO

DESSERTS

CHOCOLATE AND CHERRY MOUSSE	£11.00
Dark Chocolate Chantilly, Cherry and Cocoa Nibs	
COFFEE OPERA	£12.00
Coffee butter cream, chocolate ganache, praline crunchy, caramel ice cream	
PIÑA COLADA	£11.00
Coconut panna cotta, pineapple compote, fresh lime	
STRAWBERRY CAKE	£11.00
Strawberry sablé, strawberry gel, strawberry marshmallow	
PEAR AND EARL GREY SLICE	£12.00
Poached pear, pear gel	
CALAMANSI AND VANILLA CAKE	£12.00
Mascarpone Chantilly, mandarin gel, tropical sorbet	
ROYAL BERKSHIRE ETON MESS	£11.00
Mascarpone Chantilly, mixed berries	
<i>SELECTION OF BRITISH CHEESES</i>	£17.00
Assorted crackers and accompaniments (£25.00 sharer)	

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