



Chef’s Message

Head Chef Ashley and the kitchen team are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you’re short on time, just let us know.

Brunch

Served Monday – Saturday until 2pm • Sunday until 11.45am

Welsh Rarebit toasted sourdough, frickles (<i>G, F, E, D, MU / S</i>) <i>473 kcal</i>	9.00
Avocado on Sourdough (v, veo, gfo) poached eggs, chilli flakes, basil oil (<i>G, E, SD</i>) <i>301 kcal</i>	9.00

Full English Breakfast sausage, smoked back bacon, black pudding, beans, mushroom, tomato, chips, hash brown, choice of eggs (<i>G, E, D, SD / CE, MU</i>) <i>818 kcal</i>	13.50
Vegetarian Breakfast (v, veo) vegan sausage, vegetarian black pudding, tomato, mushroom, beans, spinach, hash brown, choice of eggs (<i>G, S, E, CE, D</i>) <i>417 kcal</i>	12.00

Scrambled Eggs on Toasted Sourdough (v, gfo) truffle mayonnaise, chives (<i>G, E, D, SE / N, MU, SD</i>) <i>418 kcal</i>	9.00
Eggs Benedict (gfo) English muffin, smoked back bacon, hollandaise sauce, poached eggs (<i>G, E, D / MU, S, CE</i>) <i>543 kcal</i>	9.00

Grazing & Sharing

Marinated Pitted Kalamata Olives (ve, gfi) (<i>N</i>) <i>231 kcal</i>	5.95
Warm Bread (v) oils, salted butter (<i>G, SE, SD, D / N</i>) <i>295 kcal</i>	7.50
Sticky Honey & Mustard Pigs in Blankets (<i>G, S, MU, SD</i>) <i>452 kcal</i>	7.50

Roasted Root Houmous (ve, gfo) caramelised pumpkin seeds, pitta bread (<i>SE, G / S, CE, MU, SD</i>) <i>220 kcal</i>	5.95
Crispy Whitebait (gfi) tartare sauce, lemon (<i>G, E, F, MU</i>) <i>331 kcal</i>	5.95
Mozzarella Sticks (v) cranberry sauce (<i>G, S, D / MU, E</i>) <i>262 kcal</i>	6.50

Puffed Pork ‘Quavers’ (gfi) sage & fennel salt <i>109 kcal</i>	3.95
Crispy Breaded Brie spiced apple chutney (<i>G, E, D, SD, MU / S</i>) <i>485 kcal</i>	6.50
Frickles (v, gfi) beer-battered pickles, blue cheese mayonnaise (<i>E, D</i>) <i>245 kcal</i>	6.00

Starters

Soup of Day (v, veo, gfo) bread & butter <i>ask for calories & allergens</i>	7.50
King Prawns in Garlic & White Wine Cream Sauce (gfo) toasted sourdough (<i>G, C, D, SD</i>) <i>391 kcal</i>	10.50
Potted Smoked Mackerel Pâté (gfo) frickles, dill butter, crispy bread (<i>G, F, E, D, MU, SD / S</i>) <i>533 kcal</i>	9.50

Venison Scotch Egg bacon jam (<i>G, E, D, SD / S</i>) <i>364 kcal</i>	9.50
Beetroot Pâté (ve) caramelised pumpkin seeds, pickled walnut dressing, croutons (<i>MU, G, N, SE, SD / P, S, CE</i>) <i>385 kcal</i>	9.00

Classic Sandwiches

white or wholemeal bloomer (gfi)

Cheese & Chutney (v, gfo) salad, skinny fries (<i>SD, D, G, MU</i>) <i>947 kcal</i>	8.50
Egg Mayonnaise (v, gfo) salad, skinny fries (<i>E, G, MU, D</i>) <i>413 kcal</i>	8.50
Ham & Yorkshire Cheddar (gfo) truffle mayonnaise, rocket, skinny fries, slaw (<i>G, E, D, MU</i>) <i>935 kcal</i>	10.50
BLT smoked bacon, gem lettuce, tomato (<i>G, E, MU, SD, D</i>) <i>928 kcal</i>	8.00

Artisan Sandwiches

Fish Finger Bap (gfo) mushy peas, tartare sauce, gem lettuce, lemon, skinny fries (<i>G, F, E, MU / C</i>) <i>798 kcal</i>	12.00
Turkey Club Sandwich (gfo) cranberry sauce, Brie, rocket, tomato, bacon, skinny fries, coleslaw (<i>G, D, MU</i>) <i>806 kcal</i>	12.00
Steak Ciabatta (gfo) truffle mayonnaise, Cheddar, chunky chips, coleslaw (<i>G, S, E, D, MU / C, MO, F, CE, SE</i>) <i>992 kcal</i>	16.50
Brie & Fig Relish Ciabatta (v, veo, gfo) skinny fries, coleslaw (<i>G, S, E, D, MU / C, SE, CE, L, F, MO</i>) <i>883 kcal</i>	12.00

Main Courses

Fish & Chips (gfi) beer-battered North Sea haddock, chunky chips, mushy peas (<i>F, E, MU, SD / S, CE</i>) <i>689 kcal / 834 kcal</i>	13.50 / 17.50
Pie of the Day seasonal vegetables, creamy mash or chunky chips, gravy <i>ask for allergens & calories</i>	17.00
Coachman’s 8oz Burger Cheddar cheese, crispy bacon, burger sauce, sweet pickled cucumber, lettuce, coleslaw, fries (<i>G, E, D, MU / CE, SE, P, N, L</i>) <i>829 kcal</i>	17.50
Spicy Breaded Bean Burger (ve) vegan cheese, sweet pickled red onion, gem lettuce, fries, salad (<i>G, SD / L, CE</i>) <i>557 kcal</i>	15.95
Steak Frites (gfi) hanger steak, skinny fries, vine tomatoes, peppercorn sauce (<i>D, CE, SD</i>) <i>556 kcal</i>	19.50
8oz Venison Steak (gfi) shallot purée, crispy new potatoes, fine beans, garlic & herb butter (<i>D, SD / L</i>) <i>503 kcal</i>	28.95

Pan-Fried Lamb’s Liver & Bacon (gfo) mashed potatoes, buttered seasonal greens (<i>G, D, CE, SD</i>) <i>684 kcal</i>	15.00
Chicken Supreme (gfi) tarragon & mushroom fricassée, Tenderstem broccoli, hasselback potatoes (<i>D, SD / L</i>) <i>715 kcal</i>	18.50
Pan-Fried Chalk Stream Trout (gfi) fine beans, crispy new potatoes, mustard & white wine sauce (<i>D, F, SD, MU</i>) <i>768 kcal</i>	19.00
Baked Sweet Potato (v, veo, gfo) goat’s cheese, pumpkin pesto, crispy kale (<i>D / G, N, SE</i>) <i>739 kcal</i>	14.95
Chicken Caesar Salad (gfo) anchovies, croutons, gem lettuce (<i>F, G, D, E, SD</i>) <i>392 kcal</i>	16.95
Honey-Roasted Fig & Blue Stilton Salad (veo) caramelised walnuts, chicory, pickled walnut dressing (<i>D, G, N, MU</i>) <i>395 kcal</i>	14.95

Sides

Chunky Chips (ve, gfi) herb salt <i>356 kcal</i> add Cheddar (<i>D</i>) <i>201 kcal</i> 2.00	4.95
Skinny Fries (ve, gfi) herb salt <i>366 kcal</i> add Cheddar (<i>D</i>) <i>201 kcal</i> 2.00	4.95

House Salad (ve, gfi) olives, gem, vine tomatoes, red onion (<i>SD</i>) <i>185 kcal</i>	5.00
Roasted Root Vegetables (ve, gfi) <i>110 kcal</i>	4.50
Buttered Seasonal Greens (v, veo, gfi) (<i>D</i>) <i>95 kcal</i>	4.50

Invisible Chips	2.00
0% FAT, 100% HOSPITALITY	

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)
Allergens (**Contains** / May Contain): C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.



Royal Wells Hotel

Tunbridge Wells



Children Eat Free on Sundays

Get one free children's three-course meal from our Children's Menu when you purchase a full-priced adult main course.

Drinks not included. Dishes and offer subject to availability. Offer only available for children aged 12 and under.



Be Inn the Know

Get all the latest news and offers for The Royal Wells Hotel delivered to your inbox! Simply scan the code and add your details to sign up.

Afternoon Tea

Join us every day between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee.

Why not add a glass of fizz and make it extra special?

Afternoon Teas must be pre-booked.

www.royalwells.co.uk



Part of The Coaching Inn Group