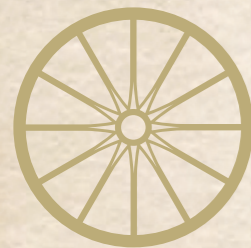




Royal Wells Hotel

Tunbridge Wells



THE COACHING INN GROUP

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.

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

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.



Proudly the UK's Best Large Hotel Group

Named **Which?** Recommended Provider 2025.



While You Wait

Kalamata Olives (ve, gf) (N) 185 kcal 5.50

Bread & Oils (veo, gfo) 7.50
warm ciabatta, herb oil, basil oil, chilli oil, balsamic vinegar, butter (D, SD, G/S, E) 860 kcal

Roasted Red Pepper & Garlic Hummus (ve, gfo) 6.95
toasted pitta bread, smoked paprika, chives (G, SE/S, CE, MU, SD) 289 kcal

Crispy Breaded Whitebait 6.50
tartare sauce, lemon (G, E, F, MU) 195 kcal

Mac & Cheese Bites (v) 6.95
truffle mayo (G, E, D, MU/S) 537 kcal

Beef Meatballs (gf) 8.95
parmesan, rich tomato & basil sauce (D) 330 kcal

Starters

Chef's Soup (veo, gfo) 7.50
onion loaf & butter (D, G, CE/N) ask for calories

Avocado Crayfish (gfo) 11.95
fanned avocado, crayfish & Marie Rose, romaine lettuce, smoked paprika (G, C, F, E, SD/MU) 214 kcal

Smoked Salmon Pâté (gfo) 10.95
dill butter, crispy capers, crispy bread, lemon (G, C, F, D/S, E) 299 kcal

Chicken Terrine (gfo) 9.50
spiced apple chutney, toasted sourdough (G/S, E, D) 411 kcal

Pork, Leek & Cheddar Croquettes 8.95
truffle mayo, rocket, pickled cucumber, parmesan crisps (G, S, E, D, MU, SD/L, CE) 776 kcal

Crispy Garlic & Herb Dauphinoise Bon Bons (v, gf) 7.50
shallot purée (D, SD/L) 255 kcal

Main Courses

Fish & Chips (gf) 13.50/17.50
beer-battered haddock, chips, mushy peas, tartare sauce, lemon & parsley (F, E, M, D) 654 kcal / 1050 kcal

Chef's Pie 16.95
creamy herb mash, seasonal vegetables, carrot crisps, red wine gravy (G, E, C, MU/S) 973 kcal

8oz Beef Burger 16.95
brioche bun, Cheddar cheese, smoked bacon, sweet cucumber pickle, vine tomato, lettuce, burger sauce, fries & coleslaw (G, E, D, MU, SD/CE, N, SE, L) 792 kcal

Spicy Bean Burger (veo) 16.50
brioche bun, garlic mayo, lettuce, sweet pickled cucumber, vine tomato, Cheddar cheese, fries & coleslaw (D, G, SD, MU/L, CE) 682 kcal

Smoked Duck Caesar (gfo) 16.50
smoked duck breast, crispy parma ham, herb croutons, parmesan, romaine lettuce (G, E, D, SE/N, MU, SD) 516 kcal

Pan-fried Lamb's Liver (gfo) 16.50
creamy herb mash, buttered seasonal greens, red wine gravy, crispy onions (G, D, SD, CE) 671 kcal

"Butcher's Steak" (gf) 24.95
hanger steak, crispy new potatoes, roasted vine tomato, flat mushroom, garlic & herb butter (D) 518 kcal

Rosemary & Garlic Lamb Rump (gf) 26.95
dauphinoise potatoes, roasted asparagus, shallot purée, lamb jus (D, CE, SD/L) 617 kcal

Parma Ham Wrapped Chicken Breast (gf) 18.95
crispy new potatoes, buttered tenderstem, passata sauce (D, CE, SD/L) 562 kcal

Pan-fried Hake Fillet (gf) 19.50
hake fillet, garlic & dill pomme purée, roasted cherry tomatoes, red pepper and caper salsa, crispy kale, charred lemon (F, D, SD) 797 kcal

Desserts

Rhubarb & Raspberry Crumble (veo, gf) 7.50
custard or ice cream (D, SD/N) 554 kcal

Cheese Board (v, gfo) 12.95
three local cheeses, crackers, butter, spiced apple chutney, grapes, apple (G, D, SD/N, S, SE, MU) 562 kcal

Poached Pears (v, gf) 7.95
cinnamon crumb, honeycomb ice cream & chocolate sauce (D, S) 502 kcal

Crème Brûlée (v) 8.50
cardamom, turmeric & ginger brûlée, Madeleines (G, E, D) 593 kcal

Chocolate Pot (ve) 9.50
pistachio swirl, chilli chocolate soil (N, S) 333 kcal

Raspberry Cheesecake Brownie (v) 9.95
chocolate sauce, raspberry coulis, whipped cream (D, G, E, S) 902 kcal

v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)

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. Some of our fish dishes may contain bones.

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.

Sides

Salad (ve, gf) 4.50
vine tomato, red onion, sweet pickled cucumber, rocket, basil oil, balsamic vinegar (SD) 185 kcal

Chips (ve, gfo) herb salt (G) 356 kcal 4.95

Fries (ve, gfo) herb salt (G) 366 kcal 4.95

Seasonal Greens Buttered (veo, gf) (D) 136 kcal 4.50

Herb & Garlic Roasted New Potatoes (ve, gf) 290 kcal 4.95

Basil & Garlic Baby Spinach (veo, gf) (D) 225 kcal 4.50

Invisible Chips 2.00
0% FAT, 100% HOSPITALITY

Hospitality Action



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

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.