LUNCH MENU



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?

BE INN THE KNOW

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

THE COACHING INN GROUP

Which? Recommended Provider – November 2025 – Large Hotel Chains

Part of The Coaching Inn Group

www.royalwells.co.uk

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.*

Royal Wells Hotel
Tunbridge Wells

INN THE DEAL

2 courses £17.95 – 3 courses £25.95

Pick any courses marked with the wheel icon
Available Monday to Friday, from 12 noon until 3pm

A LITTLE SOMETHING

To enjoy with a drink while you choose

Warm Ciabatta
Herb oil, basil oil, chilli oil, balsamic vinegar, butter
D, SD, G / S, E / 860 kcal VEO, GFO 7.50

Marinated Kalamata Olives N / 185 kcal VE, GF 5.50

Curried Parsnip Houmous
Toasted pitta bread, chilli oil, roasted chickpeas
G, SE / 468 kcal VE, GFO 6.50

Cornichons MU / 12 kcal VE, GF 5.00

Sun-Blushed Tomatoes
15 kcal VE, GFO 5.00

Marinated Vegan Feta Basil oil **S** / 198 kcal VEO, GF 6.00

STARTERS

Chef's Soup of the Day
Warm onion loaf, butter **G, D** / E
Ask for allergens & calories V, VEO, GFO 7.50

Chicken & Leek Terrine
Winter chutney, almond crumb, cornichons, toasted sourdough
G, MU, N / E, S, D / 443 kcal GFO 8.50

Duck Gyozas
Ribboned pickled cucumber & sesame salad,
soy & ginger dip **G, S, SE** / E, SD, CE, C, N / 194 kcal 8.50

Chef's Recommendation
Avocado & Crayfish Cocktail
Fanned avocado, crayfish & Marie Rose sauce,
romaine lettuce **G, F, E, C, SD** / MU / 218 kcal GFO 9.50

Pan-Fried Scallops
Pea & leek purée, Parma ham crisps, herb oil
MO, D / 330 kcal GF 14.50

Wild Garlic Mushrooms
Toasted sourdough, chives, basil oil
D, G / 361 kcal V, VEO, GFO 9.50

MAINS

Fish & Chips
Beer-battered haddock, herb-salted chunky chips,
pea & leek purée, tartare sauce, lemon & parsley
F, E, D, MU / 593/763 kcal GF 13.95/17.50
Only the small portion is included in the fixed price menu

Chef's Pie of the Day
Creamy herb mash, seasonal vegetables,
root vegetable crisps, red wine gravy
Ask for allergens & calories 17.00

8oz Beef Burger
Brioche bun, Cheddar, smoked bacon, winter chutney,
lettuce, herb-salted skin-on fries, beetroot slaw
G, D, MU, SD / CE, L / 788 kcal GFO 17.00

8oz Ribeye Steak
Herb-salted chunky chips, roasted vine tomatoes
& flat mushroom, herb butter **D** / 952 kcal GF 27.95

Braised Feather Blade
Fondant potato, buttered kale, beef jus,
crispy onions, horseradish, cream cheese
G, D, MU, SD, CE, E / 623 kcal GFO 22.00

Pan-Fried Hake
Pumpkin pesto, buttered kale, lemon & dill
potato cake, almond crumb, crispy leek
N, F, D, E / G, SE, S, MU, SD / 599 kcal GFO 19.95
Perfectly paired with **Balfour Nannette's English Rosé** –
delicate and refreshing with red berry and floral notes

Lemon & Thyme Chicken Supreme
Fondant potato, buttered Tenderstem broccoli, creamy wild
mushroom & smoked bacon sauce
SD, D, CE / 744 kcal GF 21.00
Perfectly paired with **South African Chardonnay** –
ripe and fruity with notes of peach, apricot and apple

Chef's Recommendation
8oz Venison Steak
Creamy celeriac mash, maple & rosemary roasted winter
roots, wild mushroom & brandy velouté, crispy kale
D, CE, SD / L / 547 kcal GF 26.95
Perfectly paired with **South African Pinot Noir** –
light and juicy with ripe cherry and strawberry notes

SANDWICHES

All served on focaccia bread

Pulled Beef
Mature Cheddar, horseradish cream cheese, rocket,
herb-salted skin-on fries, beetroot slaw
E, D, SD, MU, CE, G / L, N, SE, S / 587 kcal GFO 12.50

Fish Finger
Pea & leek purée, lettuce, tartare sauce,
herb-salted skin-on fries
G, E, F, MU / SE, S, N / 679 kcal 12.00

Chicken Caesar
Bacon, lettuce, Caesar dressing, Parmesan,
herb-salted skin-on fries, beetroot slaw
G, F, MU, SD, E / L, S, N, SE, CE / 764 kcal GFO 12.00

Curried Parsnip Houmous
Spinach, chilli oil, crispy carrots, herb-salted skin-on fries,
beetroot slaw **G, SE, MU, SD** / D, E, S, N / 662 kcal VEO, GFO 12.00

Winter Chutney & Mature Cheddar
Rocket, herb-salted skin-on fries, beetroot slaw
G, D, MU, SD / CE, SE, E, S, N, L / 445 kcal V, GFO 12.00

Maple-Roasted Vegetable
Marinated vegan feta, pumpkin pesto, roquette,
herb-salted skin-on fries, beetroot slaw
G, E, D, MU, SD / N, SE, S, L / 662 kcal VEO, GFO 12.00

Add a Cup of Soup
Ask for allergens & calories
V, VEO, GFO 3.00

Upgrade to Skin-On Fries
SD / 225 kcal VE, GF 2.00

SALADS & NOURISH BOWLS

Maple-Roasted Root & Feta Salad
Maple & rosemary roasted roots, marinated
feta, roquette, caramelised walnuts,
pumpkin pesto **N, E, SD, D** / G, S, MU, SE, CE
538 kcal VEO, GFO 14.50

Chicken Caesar Salad
Herb croutons, crispy Parma ham,
Parmesan crisp, Caesar dressing, lettuce
G, E, D, F / S / 632 kcal GFO 16.50

Roasted Chickpea Salad
Curried parsnip houmous, smoked
paprika-roasted chickpeas, kale,
sun-blushed tomato & tahini dressing
SE / 246 kcal VE, GF 14.50

BRUNCH

Served Monday to Saturday until 2pm, Sunday until 11.45am

Full English Breakfast
Lincolnshire sausage, smoked back bacon, vine tomato,
flat mushroom, baked beans, black pudding, choice of eggs
G, E, D, S, SD / CE, MU / 695 kcal 13.50

Vegan Breakfast
Vegan sausage, vegan black pudding, vine tomato,
flat mushroom, baked beans, wilted spinach
G, S, SD, CE / MU, N / 533 kcal VE 12.00

Eggs Benedict
Poached eggs, English muffin, smoked back bacon,
hollandaise, chives **G, E, D** / MU, S, CE / 505 kcal GFO 10.95

Eggs Royale
Poached eggs, English muffin, smoked salmon,
hollandaise **G, E, D, F** / MU, S, CE / 481 kcal GFO 12.95

Eggs Florentine
Poached eggs, English muffin, creamed spinach,
hollandaise sauce **G, E, D** / MU, S, CE / 586 kcal V, GFO 10.95

Avocado on Sourdough
Poached eggs, basil oil, rocket, chilli flakes
G, SD, E / 301 kcal VEO, GFO 10.95

SIDES

Herb-Salted Chunky Chips SD, G / 358 kcal VE, GFO 4.95

Herb-Salted Skin-On Fries SD, G / 366 kcal VE, GFO 4.95

Maple & Rosemary-Roasted Carrot, Parsnip & Beetroot
L, CE / 138 kcal VE, GF 4.95

Maple Pigs in Blankets
Maple & poppy seed-glazed pigs in blankets, crispy onions
G, S, SD / 497 kcal 6.00

Panko Whitebait
Curried mayonnaise **G, F** / 195 kcal 6.00

Mac & Cheese
Crispy Parma ham **G, D, MU** / S / 498 kcal 4.95

Buttered Seasonal Greens
D / 136 kcal V, GF 4.95

Invisible Chips
0% Fat, 100% Hospitality 2.00

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

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.

Wine Pairing Seasonal Special 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

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.