

WINE MENU

White Wines

Simonsig Chenin Blanc 2021 (Stellenbosch, South Africa) 13.5% Vegan £29

A fresh and lively Chenin from one of the leading family estates in the Stellenbosch region, this white has flavours of ripe apple and pear with a hint of honey and a zesty acidity. A versatile food wine, especially with lightly spiced dishes and poultry.

Centopassi Giato Grillo/Catarratto 2021 (Sicily, Italy) 13% Organic, Vegan £33

From the viticultural arm of an anti-mafia social co-operative (Liberà Terra) in Western Sicily, this is a blend of two native Sicilian white varieties, which combines the dry, citrus and mineral notes of the Grillo with the fruitier Catarratto. A really well balanced delicious white which is great with seafood.

Dopff Au Moulin Riesling (Alsace, France) 13% Vegan £39

Classic Alsace Riesling. Dry and fresh but also rich and creamy, with citrus, floral, fruit and mineral notes and a long, persistent finish. Excellent partner to chicken or pork.

Domaine Du Colombier Chablis (Burgundy, France) 13% £45

A fine Chablis with all the attributes one would expect: Dry, steely, crisp, fresh and complex, with intense citrus and crisp apple fruit and typical stony minerality. Very good with chicken, fish, goat's cheese or charcuterie.

Red Wines

Ondarre Rioja Reserva 2018 (Rioja, Spain) 13.5% Vegan £32

Carnforth Rioja! Produced by a co-operative winery in the heart of the most famous wine region in Spain, but whose export manager grew up in Warton! A classic Reserva Rioja oak aged for 16 months, with a great balance between soft juicy fruit and savoury notes, with fine tannins and mellow oak character. Such a versatile food wine, this will work with hearty dishes from red meat to chicken to vegetarian/vegan.

San Silvestro Nebbiolo D'alba 2019 (Piedmont, Italy) 14% Vegan £35

A 'baby Barolo' this is made from the same variety (Nebbiolo) and in the same region as the famous Italian red, Barolo, but is more immediately approachable, whilst showing the same characteristics of fragrant red fruits, earthy savoury notes, robust tannins and food friendly acidity. A great combination of power and elegance. Good steak wine.

Chateau Lestrielle Capmartin Bordeaux Superieur 2014 (Bordeaux, Spain) 13.5% £40

What could be more classic than a red Bordeaux? A blend of mostly Merlot with a small percentage of Cabernet, this has some bottle age to help mellow the tannic structure, and to allow the oak to integrate with the generous dark berry fruit. Great with stews and braised meats.

SPECIALS
AVAILABLE DAILY

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3 COURSE SUNDAY MENU
AVAILABLE EVERY SUNDAY FROM 12-7



FOOD SERVED

Monday - Thursday	5.00 - 8.00	
Friday	3.00 - 9.00	
Saturday	9.30 - 11.30 (Breakfast)	12 - 9.00
Sunday	9.30 - 11.30 (Breakfast)	12 - 7.00
Saturday/Sunday between 12-2.30 Sandwich Menu also available		



Book Your Future Table Here

ROYAL STATION HOTEL ◆ MARKET STREET ◆ CARNFORTH ◆ LA5 9BT
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Royal Station Hotel Carnforth

theroyalstationhotel



NIBBLES

GRIDDLED HALLOUMI (V) Sticky Red Chilli Jam	£6
HONEY GLAZED CHIPOLATAS (6)	£6
CHARRED ONION BHAJIS (V) Harissa Mayonnaise	£6
GARLIC & PARSLEY BUTTER TOASTS (3) (V)	£3
MOZZARELLA, GARLIC & PARSLEY BUTTER TOASTS (3) (V)	£4
RED CHILLI, MOZZARELLA, GARLIC & PARSLEY BUTTER TOASTS (3) (V)	£4.5

STARTERS

SWEET & SPICY BRAISED BARBEQUE PORK RIBS	£10
BAKED GOATS CHEESE (V) Raspberry Vinegar Beets, Toasted Almonds, Sunblush Tomatoes	£9.5
ORIENTAL DUCK LEG SPRING ROLL Hoisin	£10
SAUTÉED GARLIC & CHORIZO TIGER PRAWNS Red Chilli & Smoked Paprika Butter, Toasted Granary	£11
BRISKET & PARMESAN CRUMB BON BONS Harissa Mayonnaise	£10
SAUTÉED GARLIC BUTTER WILD MUSHROOMS Fried Duck Egg, Toast	£9

MAINS

STEAMED STEAK SUET PUDDING Hand Cut Beef Dripping Chips, Marrowfat Mushy Peas, Rich Beef Stock Gravy	£17
HONEY GLAZED HORSESHOE GAMMON STEAK Pineapple Chutney, Fried Hens Egg, Roasted Cherry on Vine Tomatoes, Hand Cut Beef Dripping Chips	£16.5
BEEF DRIPPING BEER BATTERED HADDOCK Hand Cut Beef Dripping Chips, Marrowfat Mushy Peas, Tartare Sauce	£16.5
ADD Chip Shop Curry Sauce	£2.5
10oz CHEESE BEEF BURGER Crispy Streaky Bacon, Baby Gem Lettuce, Beef Tomato, Sticky Red Chilli Jam, Skin on Fries	£16
FIERY BUFFALO CHICKEN BURGER Charred Onion Bhaji, Griddled Halloumi, Baby Gem Lettuce, Skin on Fries	£16.5
HARISSA INFUSED LAMB SHANK Goat's Cheese Mash, Braised Red Cabbage, Toasted Almonds, Harissa Lamb Juices	£20
BROCCOLI, ASPARAGUS & LEEK COBBLER (V) Blue Cheese Scone, Chive New Potatoes	£15
BASIL & PARMESAN PANKO CHICKEN KIEV Stuffed with Garlic Butter, Chive New Potatoes, Barbers Slaw	£17
PAN SEARED SEABASS FILLET Goats Cheese Mash, Basil Pesto Cream Sauce, Sun Blushed Tomatoes, Toasted Almonds	£18.5

STEAKS

Our steaks are served with roasted cherry on vine tomatoes, buttered roasted field mushrooms, beer battered onion rings, hand cut beef dripping chips & watercress

10oz RIBEYE	£28
8oz FILLET	£32
PEPPER & BRANDY SAUCE	£2.5
ROQUEFORT SAUCE	£2.5

SIDES

BEEF DRIPPING BEER BATTERED ONION RINGS (5)	£4
HAND CUT BEEF DRIPPING CHIPS	£4.5
SKIN ON FRIES (V)	£4.5
TRUFFLE, PARMESAN & CHIVE SKIN ON FRIES (V)	£5.5
TOASTED ALMOND TENDERSTEM BROCCOLI (V)	£5.5
DRESSED WATERCRESS, ROCKET, CHERRY TOMATO, RED ONION GARNISH (V)	£5
BARBERS SLAW (V)	£4

DESSERTS

STICKY TOFFEE PUDDING & BUTTERSCOTCH SAUCE (V) Ice Cream, Double Cream, Vanilla Custard	£7
MILK CHOCOLATE & ZESTY ORANGE CHEESECAKE (V) Death by Chocolate Ice Cream	£7.5
RHUBARB CREME BRULÉE (V) Vanilla Shortbread	£7
ROASTED PINEAPPLE & MAPLE SYRUP UPSIDE DOWN SPONGE (V) Vanilla Custard	£7
CHEESE & BISCUITS (V) Barbers, Roquefort, Lancashire, Brie, Sticky Red Chilli Jam, Grapes, Crackers and Salted Butter	£11
ENGLISH LAKES ICE CREAMS (V) Double Jersey, Crushed Strawberry, Death by Chocolate, Toffee Fudge, White Chocolate & Raspberry, Mint Ripple, Vegan Vanilla	
1 Scoop	£3
2 Scoop	£4
3 Scoop	£5

Please speak to our staff about food allergies & intolerances, when placing your order.
All our food is cooked to order and can be altered. Thankyou.

V = Vegetarian