



Humber Royal Hotel
GRIMSBY

THE BRASSERIE | EVENING MENU

Starters

Chicken Liver Pâté <i>Caramelised Apple, Orange Gel, Pickled Cucumber, Croutes</i>	£6.95
Soup of the Day (v, ve, gf) <i>Our Soup of the Day served with Parmesan Flutes</i>	£5.25
Prawn Cocktail <i>Prawns in Marie Rose Sauce, Lettuce, Lemon, Brown Bread & Butter</i>	£6.95
Panko Halloumi Salad (v) <i>Panko Breaded Halloumi, Rocket Leaves, Cherry Tomatoes, Red Onion, Homemade Humus & Mint Yoghurt</i>	£6.95

Salads

Chicken & Bacon Caesar Salad <i>Pan-fried Chicken Breast, Bacon, Boiled Hen Egg, Croutons, Cos Lettuce & Caesar Dressing</i>	£13.95
Halloumi, Beetroot & Raspberry Salad (v) <i>Grilled Halloumi, Beetroot, Rocket, Raspberry, Red Onion, Orange, Pumpkin Seeds & Mint</i>	£13.95

Humber Burgers

Homemade Burgers in Brioche Buns with Lettuce & Tomato served with Fresh Coleslaw, Chips & Onion Rings	
8oz Black & Blue Burger <i>Cracked Black Pepper Topped with Lincoln Blue Cheese</i>	£14.95
8oz Cheddar Burger <i>Topped with Cheddar Cheese</i>	£14.55
Chicken Breast Burger <i>Topped with Red Onion Relish</i>	£13.95
Vegan Burger (v, ve) <i>Made with Soy protein & Coconut Oil, served in a Pretzel Burger Bun topped with Homemade Humus</i>	£13.95

Mains

Battered Haddock <i>Grimsby Crispy Beer Battered Haddock, Chips, Mushy Peas or Garden Peas</i>	£13.95
Paprika Fillet of Beef <i>Linguini tossed in Paprika, Brandy and Cream Sauce topped with Sliced Fillet of Beef cooked to your choosing</i>	£16.95
10oz Sirloin Steak <i>Chips, Field Mushroom, Grilled Tomato, Onion Rings, Peppercorn or Diane Sauce</i>	£17.95
Chicken Pithivier <i>Chicken Farce, Chicken Breast & Mushroom, wrapped in Puff Pastry, Mash Potato, Seasonal Greens, Dijon Sauce</i>	£14.95
Asparagus Risotto (v, ve, gf) <i>Creamy Risotto Rice with Asparagus, Confit Tomato, Pine Nuts, Parmesan, White Truffle Oil, Toasted Flutes</i>	£14.95

Sides

Chips	£2.75
Coleslaw	£2.25
Side Salad	£1.95
Humus	£2.25
Seasonal Greens	£2.25

Desserts

Salted Caramel Cheesecake (v)	£5.95
Raspberry Pavlova (v)	£5.25
Belgian Chocolate Truffle Dessert (ve) <i>Vanilla Ice Cream</i>	£5.95
Sticky Toffee Pudding (v) <i>Vanilla Ice Cream & Custard Sauce</i>	£5.25
Apple Tarte (ve) <i>Vanilla Ice Cream or Custard Sauce</i>	£5.95
Cheeseboard (v) <i>Crackers, Chutney & Fruit</i>	£9.00

v = vegetarian ve = vegan or can be made vegan gf = gluten free or can be made gluten free

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of staff before placing an ordering. Full allergen information is available. Staff members can advise of all ingredients used.