



The Royal & Fortescue Hotel has been a central part of Barnstaple social life for hundreds of years, originally a coaching inn known as the Fortescue Arms it was not until it was visited by the then Prince of Wales, who later became King Edward VII that it gained its royal title.

The prince visited the hotel in 1856 and stopped by with his guests and enjoyed a Devonshire cream tea. After this visit the hotel was given its title and the coat of arms for the Prince of Wales still adorns the front of the building today.

We cannot be sure of how the Fortescue name was given but Sir Hugh Fortescue, 1st Earl Fortescue, was part of the nobility and a prominent figure and major land owner in not only Devon but in Great Britain. It is uncertain if he was involved in the building of the property or if the title was given in honour. The descendants of the Fortescue family still preside to this very day in the spectacular Castle Hill mansion, a rare example of a Palladian building which is located in Filleigh, 8 miles south east of Barnstaple.

The exact age of the building is not known but the hotel would have stood at the same time as its neighbour which is now our restaurant and cocktail bar, 62 The Bank & Bar62. The spectacular ceiling in that part of the building is dated 9th July 1620 and is one of the finest examples of the notable plasterer John Abbott's work.

The hotel has always served as a place to rest and a place of celebration, a purpose that has not changed to this very day. The hotel was purchased by the Brend family in 1971, a local family who were familiar with the hotel through their successful butchers shop, located in Butcher's Row which they had ran since the 1920's. Building their first hotel in 1955 the Royal & Fortescue was their 4th hotel to be built or purchased and have since gone on to expand to 11 luxury, award winning hotels and 3 exquisite restaurants exclusively throughout Devon and Cornwall.

To this day we strive to preserve the character of the building and deliver outstanding customer service in this very unique and historical setting in which we are so very lucky to be the keepers of.

## starters

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<b>SOUP OF THE DAY</b>	£6.95
<b>WICKED WOLF GIN CURED SALMON</b> Horseradish cream, caramelised fig, toasted brioche	£6.95
<b>BRIE WEDGES (v)</b> Deep fried until golden, cos lettuce, spicy tomato chutney	£6.50
<b>CHICKEN LIVER PARFAIT</b> Toasted brioche, red onion chutney	£6.95

## mains

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<b>CARVERY</b> A choice of two succulent meats & a selection of freshly prepared vegetables and potatoes	£8.95
<b>TODAY'S FISH</b> Selection of vegetables & potatoes from the carvery	£14.95
<b>HOME ROASTED GAMMON HAM</b> Fried egg, house chips	£10.95
<b>GREEN PEA RISOTTO (v)</b> Pea shoots, crumbled goats cheese, Parmesan crisp	£13.95
<b>10oz SIRLOIN CORNISH STEAK</b> Beer battered onion rings, mushrooms, roasted cherry tomatoes, house chips	£20.50
<b>8oz FILLET CORNISH STEAK</b> Beer battered onion rings, mushrooms, roasted cherry tomatoes, house chips	£23.50

## sweets

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<b>DESSERT OF THE DAY</b> (please ask for flavours)	£4.95
<b>SUMMER FRUIT ETON MESS</b> Fresh strawberry, crushed meringue, whipped cream	£4.95
<b>PASSION FRUIT CHEESECAKE</b> Mango purée, raspberry sorbet	£4.95
<b>WARM CHOCOLATE BROWNIE</b> Vanilla ice cream, dark chocolate sauce	£4.95
<b>LEMON TART</b> Salted caramel ice cream, lemon curd	£4.95
<b>WHITE CHOCOLATE &amp; ORANGE MOUSSE</b> Orange textures	£4.95
<b>FRESH FRUIT</b> Topped with pouring or clotted cream	£4.95
<b>LOCAL CHEESE PLATE</b> Walnuts, chutney, grapes, savoury biscuits	£5.95
<b>DEVON ICE CREAM</b> Clotted cream vanilla   strawberry   mint chocolate chip   chunkie chocolate   salted caramel	£4.95

## coffee

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<b>FILTER COFFEE</b>	£3.00
<b>SPECIALITY COFFEE</b> Flat White   Cappuccino   Latte   Americano   Espresso	£2.75
<b>TEA</b>	FROM £2.50
<b>SPECIALITY TEA</b> Peppermint   Chamomile   Darjeeling   Earl Grey   Green Tea	£3.00

Please inform us if you have a food allergy that we should be aware of