



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

TODAY'S SOUP **G** **V**

CHICKEN LIVER PARFAIT Orange & nutmeg butter, onion chutney, toasted farmhouse

STILTON & CARAMELISED WALNUT SALAD **G** **V** Pomegranate dressing

PRAWN & AVOCADO **G** Dressed leaves, toasted brioche

GRILLED SARDINES Toasted farmhouse bread, chilli salsa verde & balsamic glaze

CONFIT CHICKEN TERRINE **G** Smoked bacon, pistachios, dressed leaves

TOMATO, BASIL & PARMESAN ARANCINI Dressed leaves, spiced tomato compote

mains

TODAY'S ROAST

TODAY'S FISH

SLOW BRAISED PORK BELLY **G** Braised red cabbage, vanilla & apple puree, crispy kale

LAMB SIRLOIN **G** Crushed new potatoes, glazed carrots, red wine & cumin jus

PAN FRIED HAKE **G** Wilted spinach, saffron cream

CHESTNUT & LEEK TERRINE **V** Madeira & shallot jus

CHICKEN BREAST **G** Wrapped in Parma Ham, filled with ricotta, sautéed mushrooms with parsnip puree, mushroom cream

BEETROOT & MOZZARELLA TART TATIN Carmelised onions, dressed salad

All mains served with either a selection of vegetables and potatoes or house salad

Supplements:

10oz SIRLOIN £8 supplement

8oz FILLET £10 supplement

sweets

TODAY'S DESSERT (please ask for flavours)

CHOCOLATE & CARAMEL TART Hazelnuts, warm chocolate sauce, clotted cream

BLACK FOREST CHEESECAKE Champagne sorbet

WARM APPLE CRUMBLE Vanilla custard

FRESH FRUIT **G** Topped with clotted cream

WINTER BERRY PAVLOVA **G** Wild berries, chantilly cream

DEVON ICE CREAM & SORBET (please ask for flavours)

CHEESE AND BISCUITS Stilton, Brie, Cheddar, walnuts, chutney, celery, grapes savoury biscuits

2 COURSES £22 | **3 COURSES** £28 | **COFFEE & MINTS** £3.25

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



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