





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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TODAY'S SOUP **G** **V** **VE?**

CHICKEN LIVER PARFAIT **G?** Cherry compote, sourdough croutes

CHARGRILLED MACKEREL **G** Sweet & sour beetroot salad, wasabi & crème fraiche dressing

CLEMENTINE & FETA SALAD **G** **V** **VE?** Winter leaf salad, clementine & lemon dressing

HAM HOCK & PISTACHIO TERRINE **G** Apple matchsticks, pork scratchings, pickled shallot rings, cider vinegar puree

PRAWN & CRAYFISH COCKTAIL **G?** Horseradish cream, avocado, sourdough bread

## mains

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TODAY'S ROAST **G?**

TODAY'S FISH **G?**

GLAZED PORK BELLY **G** Anise carrot puree, balsamic glazed carrots

DUCK WITH FIG & CRANBERRIES Shallot & red wine vinegar jus, pearl barley risotto, caramelised port cranberries

BALLOTINE OF TURKEY WITH SPINACH **G?** Braised baby gems, potato rosti, thyme jus

ROASTED HAKE **G?** Winter ratatouille, lemon beurre blanc

VEGETABLE WELLINGTON **VE** **G** Colcannon mash, rich onion jus

WINTER RATATOUILLE RIGATONI **V** **G?** Sea salt and rosemary focaccia

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

Supplements:

LOCAL 8oz SIRLOIN **G?** £8 supplement | Beer battered onion rings, grilled mushroom, tomato & house chips

LOCAL 8oz FILLET **G?** £10 supplement | Beer battered onion rings, grilled mushroom, tomato & house chips

ADD A SAUCE TO YOUR STEAK **G** £2.50 | Whisky & Black Pepper | Stilton | Bordelaise

## sweets

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TODAY'S DESSERT **G?**

WHITE CHOCOLATE & CRANBERRY BREAD & BUTTER PUDDING Satsuma & cranberry suzette

SEA-SALTED CARAMEL TART WITH JAVANESE MILK CHOCOLATE Double cream

DEVON ICE CREAM **G?** Choose three: Clotted Cream Vanilla | Salted Caramel | Strawberry | Chunky Chocolate | Lotus Biscoff

LEMON SORBET **VE** **G**

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

FRESH FRUIT **VE?** **G** Topped with clotted cream

1 COURSE £18 | 2 COURSES £24 | 3 COURSES £30 | COFFEE & MINTS £3.25

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

**G** GLUTEN FREE | **G?** CAN BE GLUTEN FREE (please ask) | **V** VEGETARIAN | **VE** VEGAN | **VE?** CAN BE VEGAN (please ask)



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