

FESTIVE ROAST

at ROYA

Each
roast
serves
2

1

SELECT YOUR ROAST

Roasted Whole
Saffron Chicken

60

Pomegranate
Lamb Shank

65

Roasted Whole
Cauliflower
Shawarma

50

SERVED WITH:

- Middle Eastern Tatties
- Za'atar Yorkshire Puddings
- Roasted Honey Carrots & Parsnips
- Caramelised Pomegranate Onions
- Garlic Naan
- Farro Salad

SAUCES

Fermented Chilli Sauce - Middle Eastern Gravy - Toun Garlic Mayo

PREMIUM SIDES

2 extra Za'atar Yorkshire Puddings **3**

Balal Spiced & Smokey Corn n Feta **6**

Falafel **5**

Halloumi Pigs in Blankets **6**

Croquettes **5**

Naan / Garlic Naan **2**

3

W I N E S

We've carefully selected some amazing wines to pair with your roasts. Add a bottle to your order.

Oumsiyat - Blanc De Blanc
Bekaa Valley, Lebanon

28

Soft & subtle with floral overtones & yellow fruit flavours. This is a wonderful pairing with our roast chicken.

Oumsiyat - Tempranillo,
Cabernet Sauvignon
Bekaa Valley, Lebanon

28

A medium bodied and fresh red wine showing red and black berried fruit and a delightfully soft finish. Perfectly paired with our Lamb shank.



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