Festive Season

ROYÂ

MAZZEH ◆ BAR ◆ GRILL

Welcome to ROYÂ. Here, we believe that cooking has no boundaries — only the passion behind it truly matters. This festive season, our chefs have given the menu a winter twist: turkey, chestnuts, mushrooms and warm, slow-cooked dishes, alongside the Royâ favourites you love, all inspired by the rich, vibrant flavours of the Middle East.

PRE THEATRE

Served from: **2:30-5:30pm Monday-Friday**

+ table reserved for 1hr 30mins

حلال
HALAL

FESTIVE EDITION
£24.95

PRE THEATRE

Choose one dish from each category:

DIPS

MAZZEH

MAINS
OR
BAKED

DIPS

Wild Mushroom & Thyme Labneh
Strained garlic labneh with garlic mushrooms, thyme, black pepper & a little truffle oil. ●○

Festive Hummus
Beaten chickpeas topped with charred brussels sprouts, roast chestnuts, caramelised onion, crispy sage & chilli oil. ●○◉

Roast Squash Dip
Whipped roast squash with tahini, sage brown butter & toasted pumpkin seeds. ●○

Muhammara
Roasted aleppo peppers with garlic, pomegranate & walnuts. ○◉

MAZZEH

Turkey Shawarma Croquettes
Turkey shawarma & crispy onion croquettes with a sharp cranberry & sumac relish.

Butternut & Potato Croquettes
Butternut squash & potato croquettes with roasted pine nuts, in a saffron & potato velouté. ○

Turkish Cigars
Fried pastries filled with feta, spinach and Persian dates, with a honey & thyme glaze. ○

Middle Eastern Tatties
Double-cooked baby potatoes with coriander, garlic, herbs & sea salt, served with garlic aioli. ●○

Pepper Dolma
Red & green peppers filled with saffron rice, herbs & warming Persian spices, baked in a tomato sauce. ●○◉

Beetroot Burrata
Cumin roasted honey beetroots with creamy burrata, pistachios, rocket & crispy chickpeas. ○

Winter Fattoush
Lettuce, red cabbage, radish, baby cucumber & clementine with fresh herbs, crisp naan & a sumac-lemon dressing. ○◉

Anar Bademjan
Crispy fried aubergine tossed in a sticky pomegranate & chilli glaze, with toasted sesame seeds & spring onion. ○◉

Sucuk Scallops **£7.95 supp.**
Seared scallops with garlic sucuk, chilli butter & preserved lemon, served in the skillet.

Harissa & Garlic Prawns
Tiger prawns marinated in harissa, lemon zest, garlic & herbs, served in the shell. ●

Shawarma Tacos
Lamb or chicken shawarma with tomato, onion, pickles, harissa mayo & sesame.

Mushroom Tacos
Grilled oyster mushrooms with green peppers, pickled shallot, shirazi herb dressing & crumbled feta. ○

Winter Tapsi
A slow-cooked casserole of tomato, onion, aubergine, potato, winter roots & turmeric. ●○◉

Festive Broccoli
Charred tenderstem broccoli with tahini whip, pistachio dukkah, crispy garlic, chilli butter & pomegranate seeds. ●○

Carrot & Parsnip
Cumin & chilli roasted carrots & parsnips with za'atar, whipped feta & toasted nuts. ●○

MAINS

Kebab Torsh
Succulent lamb fillet kebab marinated in pomegranate molasses, walnut paste & herbs. ●

Joojeh Kebab
Persian spiced chicken breast fillet marinated in lemon, saffron and olive oil with grilled peppers & onions. ●

Spicy Chicken Tawook
Lebanese spiced chicken thigh kebab with lemon zest, garlic mayo & sumac. ●

Koubideh Kebab
The classic Persian minced lamb kebab cooked on charcoal and served with Persian saffron rice. ●

Oyster Mushroom Kebab
Sumac spiced oyster mushrooms grilled on charcoal and served with a spicy date and red pepper sauce. ●○

Iskander Steak **£7.95 supp.**
8oz Rump steak marinated in Turkish spices grilled to your liking and served with a grilled tomato sauce. ●

Lamb Chops **£7.95 supp.**
Tender Persian marinated lamb chops with a 'Shirazi' chimichurri oil. ●

BAKED

Traditional Middle Eastern sourdough pideh, 7 inch.

Lahmacun
Turkish spiced beef with onion, tomato, parsley & mozzarella.

Wild Mushroom, Chestnut & Burrata
Garlic mushrooms, roast chestnuts, thyme & mozzarella, finished with torn burrata, truffle oil & black pepper. ○

Mulled Fig & Feta
Figs cooked with mulled spice, Persian feta, thyme, black pepper & toasted walnuts. ○

Turkey, Sage & Onion
Pulled roast turkey with sage & onion, mozzarella & black pepper.

Sucuk Sausage
Garlic sucuk with chilli, onion seeds & aleppo pepper mayo.

SIDES

Naan Bread **2.50**
Freshly cooked light & fluffy naan bread straight out the oven. ○◉

Garlic Naan **3.25**
Freshly cooked naan bread smothered in garlic butter. ○◉

Persian 'Barbari' Bagel **4.95**
Freshly baked Persian bread topped with sesame seeds. ○

Saffron Rice **5.95**
Fluffy basmati rice steamed with saffron. ●○◉

'Albaloo' Sweet & Sour Cherry Rice **7.95** ●○◉

● Gluten Free ○ Vegetarian ◉ Vegan

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