

THE ROYAL ARCH
BAR & BISTRO

1869 *•* 150 *•* 2019
YEARS

Menu



STARTERS

Soup of the day	£3.95
served with soft brown bread	
Atlantic Prawn Cocktail	£6.85
Mild Indian spiced goujons of Haddock with mango chutney	£6.75

Chicken Tikka skewers*	£5.85
Garlic Mushrooms*	£5.50
Mozzarella Melts*	£5.85
Houmous with warmed pitta bread	£4.95
<i>*may be served as a sharing platter with garlic bread</i>	£11.50

MAIN COURSES

Steak Pie	£11.45
Tender prime Scottish diced beef in a rich natural gravy	
8oz Aberdeenshire Ribeye Steak Garni	£14.75
Aged for 21 days and cooked to order	
Beef Olives	£11.75
Malbec casseroled beef, sausagemeat stuffing	
Chilli Con Carne	£10.75
Beef steak mince in a traditional Mexican sauce	
Beef Lasagne	£10.75

Chilli, Chips & Cheese	£9.40
Sweet and Sour Chicken GF	£10.40
Omelette MF, GF	£9.25
includes two choices from cheese, onion, tomato, mushroom	
Add chicken, cooked gammon, bacon, prawns	£2.25
Macaroni Cheese	£8.95
Goujons of Chicken Breast	£10.50

Reduced portions, £2.00 less.

All above mains served with today's vegetables or salad and potatoes, fries or rice.

SEAFOOD

Fresh Fillet of North Sea Haddock	£11.00
Fried in Royal Arch natural breadcrumbs or in real ale batter	
Or Grilled GF	
Optional with lemon, gluten-free butter and tarragon GF	
Fisherman's Mixed Seafood Crêpe	£11.95
Cod, salmon, haddock: smoked and unsmoked, Arbroath Smokie, prawns, in a creamy sauce with grilled Parmesan topping	
Fish Pie	£11.75
Topped with mashed potato and cheddar	
Fish recipe as in Crêpe above	

Moules Marinières	£14.25
Mussels (1kg) in white wine, cream, onion and fresh garlic, with garlic bread/bread and fries	
Prepared to order	
Breaded North Atlantic Scampi	£11.25
with salad, lemon wedges and fries	

All above mains served with today's vegetables or salad and potatoes, fries or rice.



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BAR & BISTRO

SALADS

Crispy chilled salads - choose 1 or 2 from:

Tuna	£10.85
Coronation Chicken	£10.85
Roast Gammon	£10.85
Roast Silverside of Beef	£10.85

Cheese Ploughman's MF	£10.85
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Prawn Marie Rose	£11.25
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Mayonnaise and coleslaw optional.

All salads served with fries or potatoes.

BURGERS

*Hand prepared here on the premises
and cooked to order*

Beef Burger	£9.50
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6oz of lean and local steak mince with fried onions (Please allow 15-20 mins cooking time)

Add cheese	50p
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Add chilli beef or back bacon	£2.50
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Hot & Spicy Chicken Breast Burger	£8.75
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B12 Burger with fried onions MF	£8.50
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See below

All burgers served with fries and salad.

SIDE ORDERS

Garlic bread, add cheese for 50p	£3.30
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Battered onion rings	£3.30
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Fries - bowl	£3.30
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Schooner	£2.50
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Mixed salad	£3.25
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The Royal Arch Bar & Bistro

- 90% local produce assured.

MF Meat Free, **GF** Gluten Free

TASTY VEGAN-FRIENDLY OPTIONS

STARTERS

Freshly made soups - please ask	£3.95
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Houmous with warmed pitta bread	£5.25
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MAIN COURSES

B12 Burger with fried onions	£8.50
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Includes beetroot, coconut oil, mushroom, wheat, soya, onion and Vitamin B12

Served on friendly toasted bun with chips and salad. Dedicated deep fat fryer.

Baked Potato with salad, baked beans or chickpea, spinach & sweet potato curry	£8.25
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DESSERT

Frangipane Raspberry Tart	£5.25
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Banana Cake with Da Vinci's chocolate sauce	£5.25
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DRINKS

Vegan-friendly draught Beer and Lager
Pint, half or two-thirds: Guinness,
Carlsberg Export, Birra Moretti, Tennent's Lager,
Brewdog Punk IPA, San Miguel, Stella Artois,
71 Brewing Dundonian Pilsener, Mandarin Sky
Alcohol-free bottles: San Miguel or Erdinger
Mixed fruit Kopperberg Cider
Gluten Free bottle: Peroni (5.1% ABV)

BAKED POTATO

Scottish Cheddar Cheese MF	£8.00
Egg Mayonnaise or Beans MF , Coronation Chicken, Tuna or Sweet Chilli Chicken	£8.50
Chicken Tikka Masala, Chilli Con Carne or Prawns Marie Rose	£9.00

PANINIS & BAGUETTES

Served with salad garnish and fries.

Scottish Cheddar Cheese MF	£8.00
Egg Mayonnaise MF , Coronation Chicken, Tuna, Sweet Chilli Chicken, Mozzarella MF or Honey Roast Gammon	£8.75
Chicken Tikka Masala	£8.75
Prawns Marie Rose or Back Bacon	£9.00
Scottish Minute Steak with fried mushrooms and onions	£9.25

TOASTED SANDWICHES

Served with salad garnish.

Roast Silver-side of Beef with horseradish	£6.00
Scottish Cheddar with chutney MF	£5.00
Honey Roast Gammon with chutney	£6.00
Tuna Mayonnaise	£6.00
Add cheese, tomato, onion or pickle	50p each
Add a bowl of soup	£3.25
Add a schooner of fries	£2.50



THE ROYAL ARCH

The Royal Arch Bar and Bistro has been central to Broughty Ferry life since 1840.

Formerly the Railway Tavern, the building retains its classical architecture from the mid 1800s. The hostelry changed its name in 1869 to celebrate the installation of Dundee's Royal Arch monument.

The original monument was erected to commemorate the Royal visit of Queen Victoria and Prince Albert in 1844.

Commonly known as the Victoria Arch to Dundonians, it sat between King William IV Dock and Earl Grey Dock on the south side of Dock Street. At over 80ft wide it was an imposing landmark on the waterfront and the grand structure was loved by locals and visitors alike.

In the 1960s, it was decided the Royal Arch should be removed to make way for the new Tay road bridge and on 16th March 1964 the monument was demolished and the rubble thrown into the docks. You can find a fragment of the arch on display in the bar!

The bar is blessed with a hand-carved solid oak gantry from 1849. Converted from stables, the couthy, comfortable lounge is decorated with stained glass windows and ceiling panels depicting the Broughty Ferry landscape.

THE ROYAL ARCH

BAR & BISTRO

DESSERTS

Lattice Apple Pie £5.25

Shortcrust pastry filled with chunks of apple, raisins & cinnamon

Hot Chocolate Fudge Cake £5.25

Moist chocolate sponge with fudge icing

Sticky Toffee Pudding £5.25

Sponge with dates and sultanas topped with hot toffee sauce

Creamed Apple Granny £5.25

Shortcrust pastry filled with chunks of apples, crumble, custard and topped with caramel

Kilt Coulis Raspberries £6.00

Crushed meringue, raspberry ripple ice cream, raspberry sauce topped with whipped cream

Ice Cream Sundae £5.25

Layers of fruit and ice cream, topped with whipped cream

Lemon Syrup Sponge **GF** £5.25

Zesty lemon sponge pudding

BEVERAGES

Cappuccino £3.25

Latte £3.50

Americano £2.75

Hot Chocolate £3.25

Espresso Single Double
 £2.50 £3.25

All above available as decaf

Extra shot of Espresso or add a syrup £0.50

Hazelnut, Vanilla, Peppermint or Caramel (sugar-free option)

Add a Liqueur

(only between 11am and closing time)

35ml £5.00

We propose: Amaretto, Sailor Jerry Rum, Cointreau, Drambuie or Cognac

Tea, breakfast or fruit selection £2.75

Suki Tea £3.25

Herbal Tea £2.95

Iced Caramel Skinny Latte (sugar-free option) £3.25

** Food allergies and intolerances.*

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink. Please request our information sheet. Any dish may contain traces of nuts or bones.



WINES BY MATTHEW CLARK

WHITE	125ml	175 ml	250ml	Bottle
1 Corta Vigna Pinot Grigio delle Venezia, Italy Floral, racy and dry with green, crisp fruit: the grapes are grown in north-eastern Italy.		£4.45	£5.75	£16.95
2 Le Campagne Sauvignon Blanc, Vin de France, France This dry wine shows all of the classic characteristics of the Sauvignon Blanc grape, fresh green gooseberry aromas and floral taste.		£4.45	£5.75	£16.95
3 Southern Rivers Sauvignon Blanc, Marlborough, New Zealand Fresh and crisp with classic characters of gooseberry and tropical flavours.		£5.05	£6.60	£19.80
4 Berri Estates Unoaked Chardonnay, South Eastern Australia A crisp style with a fresh, yet ripe lemon character with no oak ageing.		£4.45	£5.75	£16.95
5 Vinuva Trebbiano, Rubicone, Italy Refreshingly dry with zesty notes of apple and citrus fruit.	£3.10	£4.20	£5.20	£14.95

ROSÉ

6 Corte Vigna Pinot Grigio Rosé Della Venezia, Italy Off-dry, light and fresh, morel cherry and ripe strawberry flavours.		£4.45	£5.75	£17.05
7 Vendange White Zinfandel, California, USA A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness.		£4.50	£5.80	£16.95

RED

8 Whispering Hills Merlot, California, USA Typically soft and juicy with ripe berry fruit flavours and supple tannins. A small proportion of Cabernet Sauvignon is added to give added structure and depth of flavour.		£4.45	£5.75	£16.95
9 Nederburg The Manor Cabernet Sauvignon, Western Cape, South Africa Shows an abundance of ripe berry and dark chocolate aromas with nuances of oak-spice.		£4.45	£5.75	£16.95
10 Los Romeros Malbec, Central Valley, Chile Shows a good concentration of dark and red fruits and delicious spicy undertones.	£3.10	£4.20	£5.20	£16.55
11 Berri Estates Shiraz, South Eastern Australia Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.		£4.45	£5.75	£16.95
12 Marqués de Morano Rioja Crianza, Spain Manuel our adds a ripe cherry chunkiness to the smooth raspberries and cream style of Tempranillo.		£4.45	£5.75	£16.95

CHAMPAGNE & SPARKLING

13 Lanson Black Label Brut, France A young, lively style with a lingering lemon character with slight biscuity aromas.				£30.95
14 Conti D'Arco Prosecco, Brut, Italy Sparkling with fresh apples, pears and just a hint of white peach.		£4.50		£19.95