

THE ROYAL BELL

STARTERS

Pulled confit duck leg £12
Fried slice, pickled chili, tarragon

The Royal Bell signature beef tartare £14
Parsnip crisps, watercress emulsion

Smoked haddock kedgeree bites £10
Soft quail egg, curry mayo

Roasted wedge of butternut squash £8
Pumpkin seed pesto, black cabbage



SALADS

The Royal Bell's Caesar salad £14 (V)
*White anchovies, herb panko & bacon crumb
and aged parmesan*

Roasted beetroot & Jerusalem artichoke £10 (V)
Bitter leaves, superstraccia, pink peppercorn dressing

BLT £10 (VG)
*English garden lettuce, tomatoes, sourdough, apple cider
& black pepper dressing*

Seasonal farmers market salad £8.50 (V)
Herb emulsion, seasonal vegetables

**Crown it with grilled chicken for £3.50 or
Firecracker cauliflower for £2.50 (VG)**



GRILL

*Our beef is 28-day dry aged rare breed & heritage and
char-grilled to your preference*

Sirloin 300g £34

Ribeye 300g £38

Fillet 220g £37

Rump cap 220g £24

Choose a sauce £3
Peppercorn / Bearnaise (V) / Chimichurri (VG)

MAINS

Catch of the day £MP
Caper butter, burnt lemon

Roasted guinea fowl £28
Potato hash, roasted beetroot

The King of Schnitzels £18
*Prosciutto, seasoned cream cheese, crushed
Jerusalem artichokes, salad*

Wild mushroom & barley baked rice £16.50 (VG)
Chestnut cream, crispy sage & onion

Belle's epic burger £18
*Rare-breed patty piled high with cheddar, bacon, house
burger sauce*

Belle's epic veggie burger £18 (V)
*Breaded spicy patty, seasonal vegetables topped with
cheddar, house burger sauce*

The Royal Bell 'Coronation' Fish & Chips £20
*Crisp curried beer batter, wild mint mushy peas
and a punchy pickled mango tartare*



SIDES

Triple cooked beef fat chips £5
Smoked Maldon

Skin on fries £5 (VG)
Garlic & rosemary

Seasonal greens £5 (VG)
Garlic crumb

Horseradish mash £5 (V)
Crispy onions

Dietary Information:

(V) Vegetarian | (VG) Vegan

Please inform our team of any allergies or
dietary preferences when ordering.