

# THE ROYAL BELL

## SNACKS

Pitted Gordal olives £4 (vg)  
*Lemon & garlic*

Malted porridge sourdough bread £4.50  
*Beef dripping butter, smoked Maldon*

TRB scotch egg £6.50  
*Rare-breed pork, hens' egg, house HP sauce*

Buttermilk chicken £7  
*Hot sauce, pickle*

Mushroom & truffle tarts £6 (vg)  
*Tomato & basil, sage mayo*



## STARTERS

Confit duck leg £12  
*Fried slice, pickled chili, tarragon*

TRB beef tartare £14  
*Parsnip crisps, watercress emulsion*

Smoked haddock kedgeree £10  
*Soft quail egg, curry mayo, bitter leaves*

Roasted butternut squash £8 (vg)  
*Pumpkin seed pesto, black cabbage, superstraccia*



## MAINS

Day boat fish £15P  
*Caper butter, burnt lemon*

TRB fish & chips £19  
*Battered haddock, mushy peas, curry sauce*

Roasted guinea fowl £28  
*Potato hash, roasted beetroot, guinea sauce*

Chicken schnitzel £18  
*Prosciutto, seasoned cream cheese, seasonal slaw*

Wild mushroom & barley £16.5 (vg)  
*Chestnut & cashew cream, crispy sage & onion*

TRB burger £18  
*Rare-breed patty, cheddar, bacon, burger sauce*

TRB veggie burger £18 (v)  
*Seasonal vegetable patty, gochujang, cheddar, burger sauce*

Rigatoni pasta (V)  
*Delica skin pumpkin, sage & chestnuts*

## SALADS

TRB Caesar salad £14 (v)  
*White anchovies, herb & bacon crumb, aged parmesan*

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

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

Market salad £8.50 (v)  
*Herb emulsion, seasonal vegetables*

*Add grilled chicken - £3.50  
Firecracker cauliflower - £2 (vg)*



## FROM THE GRILL

*Our beef is 28-day dry aged rare breed & heritage*

Sirloin 300g - £34

Ribeye 300g - £38

Fillet 220g - £37

Rump cap 220g - £24

Cote de boeuf 700g for two - £80

## SIDES

£5 each

Triple cooked beef fat chips  
*Smoked Maldon*

Skin on fries (VG)  
*Garlic & rosemary*

Seasonal green (VG)  
*Garlic crumb*

Horseradish mash (V)  
*Crispy onions*

## SAUCES

£2.50 each

Peppercorn

Bearnaise (V)

Chimichurri (Vg)