

THE ROYAL BELL

SNACKS

Pitted Green olives £4 (vg)
Garlic & herbs

Malted porridge sourdough bread £4.5
Whipped butter, smoked Maldon Salt

Grilled King Prawns £6
Garlic & Chilli Butter, Green Salsa

Buttermilk Chicken £6
TRB Hot sauce, pickles



STARTERS

TRB Prawn Cocktail £12
Bloody Mary Dressing, Cucumber, Spring Onion

Cured Seabass £12
Tiger Milk, Crispy Corn, Herbs, Paprika Oil

Classic Caesar Salad £10
Romaine Lettuce, Anchovies, Bacon Bits, Shaved Parmesan, Croutons
- Add Grilled Chicken Breast £5

TRB Seasonal Salad £8 (vg)
Mixed Leaf, Seasonal Vegetables, Pink Peppercorn Dressing

Vegetarian Medley £8 (v)
Baby Cucumbers, Heirloom Carrots, Celery, Radish, Ranch Sauce

British Charcuterie Board £12
Selection of Cured Meats, Pickled chilli, House Chutney, Sourdough



FROM THE GRILL

Chicken Skewers £16
Korean Chilli Glaze, Crispy Onions

Salmon Skewers £17
Miso and Sesame Glaze, Crispy Onions, Pickled Slaw

Trio of Cauliflower (Vg) £16
Cauliflower Steak, Puree & BBQ Spiced Florets

Lamb Cutlets £28
Cucumber & Mint Dressing, Watercress

TRB Beef Burger £21
Smoked Applewood Cheddar, Burger Sauce, Bacon

Grilled Chicken Burger £16
BBQ Glaze, Pickled Slaw, Ranch Sauce

COCKTAILS

Aperol Spritz
Paloma

Tommy's Margarita
Hugo
£14 each



STEAK CUTS

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

Flat Iron Steak 220g - £24

Sirloin Steak 300g - £32

Ribeye 300g - £42

Steaks served with Skin on Fries & Watercress

SIDES

£5 each

Triple Cooked Chips
Smoked Maldon Salt

Skin on fries (vg)
Rosemary Salt

Grilled Flatbread (v)
Red Pepper Houmous, Mint &
Cucumber Dressing

House salad (vg)
Mixed Leaf, Pink Peppercorn Dressing

Onion Rings
BBQ Sauce

SAUCES

£3 each

Peppercorn Sauce
Chimichurri (Vg)
Ranch Sauce
House BBQ
TRB Hot Sauce