

THE ROYAL BELL

STARTERS

Duck rilette £12

Sourdough, mustard & apple, clarified butter

Seven & wye smoked salmon £12

Fried capers, cucumber ribbons, frisée & orange curd

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



ROASTS

All roasts are served with our Infused duck fat roasted potatoes, peppered seasonal greens, honey & thyme roasted heritage carrots, Yorkshire pudding, bone marrow gravy

32-day aged rare-breed Beef Sirloin £28

Horseradish cream

Middle white Ribeye of pork & pulled shoulder £22

Braeburn apple sauce

48 hours brined spatchcock poussin £25

Royal bell bread sauce

Pulled Berkshire lamb shoulder £24

Mint jelly

Portobello mushroom & beetroot wellington (vg) £20

Seed oil roasted potatoes, peppered seasonal greens, maple & thyme roasted heritage carrots, vegetable gravy



SIDES

TRB cauliflower cheese £6

Cauliflower wedge, cheese sauce, pickled chilli, garlic crumb

Infused duck fat roasted potatoes £5

Cayenne pepper

Peppered seasonal green £5

Crispy onion

Yorkshire pudding cottage pie £6

Mustard mash & garlic crumb topping

DESSERTS

Seasonal fruit crumble £7.50

Vanilla custard

Hazelnut & white chocolate brownie sundae £10

Salted caramel, vanilla ice cream

Lemon curd tart £7.50

Meringue, berry sorbet

Dak chocolate delice £8

Orange, salted caramel ice-cream