

THE ROYAL BELL

Sunday Roast Menu

2 Course £28 pp 3 Course £35 pp

STARTERS

Duck rilette

Sourdough, mustard & apple, clarified butter

Roasted butternut squash (vg)

Pumpkin seed pesto, black cabbage, superstraccia

TRB prawn cocktail

Spicy bisque mayo, cucumber, spring onion & radish

TRB scotch egg

Rare-breed pork, hens' egg, house HP sauce



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 (£4 supplement)

Horseradish cream

Middle white Ribeye of pork & pulled shoulder

Braeburn apple sauce

Half roast chicken

Royal bell bread sauce

Pulled Berkshire lamb shoulder

Mint jelly

Portobello mushroom & beetroot wellington (vg)

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

EXTRAS

TRB cauliflower cheese £5

Cauliflower wedge, cheese sauce, pickled chilli, garlic crumb

Infused duck fat roasted potatoes £5

Cayenne pepper

Peppered seasonal green £3

Crispy onion

Yorkshire pudding cottage pie £6

Mustard mash & garlic crumb topping

DESSERTS

Seasonal fruit crumble

Vanilla custard

Hazelnut & white chocolate brownie sundae

Salted caramel, vanilla ice cream

Lemon curd tart

Meringue, berry sorbet

Dark chocolate delice

Orange, salted caramel ice-cream

The prices shown are inclusive of VAT and will have a discretionary 12.5% service charge added to your bill.
For any dietary requirements and allergies, please speak with your server.