

THE ROYAL BELL

Sunday Roast Menu

2 Course £28 pp 3 Course £35 pp

STARTERS

Pulled Pork Tacos

Green goddess, pickled chili, crispy onions

Seasonal Soup (vg)

Served with sourdough

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

Hazelnut & White Chocolate Brownie Sundae

Salted caramel, vanilla ice cream

Honey Chocolate Orange

Shortbread, chocolate soil, vanilla

Frozen Pistachio Parfait

White chocolate crunch, whipped cream

Kellys Ice Cream or Sorbet Selection

Brandy snaps

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.