

# THE ROYAL BELL

## SNACKS

Pitted Gordal olives £4 (vg)  
Lemon & garlic

Malted porridge sourdough bread £4.5  
Beef dripping butter, smoked Maldon

TRB scotch egg £6.5  
Rare-breed pork, hens' egg, house HP sauce

Buttermilk chicken £7  
Hot sauce, pickle



## STARTERS

Duck rilette £12  
Sourdough, mustard & apple, clarified butter

Seven & wye smoked salmon £12  
Fried capers, cucumber ribbons, frisée & orange curd

Smoked haddock chowder £9  
Buttermilk crackers, olive oil

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



## MAINS

Day boat fish £MP  
Caper butter, burnt lemon

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

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

TRB burger £18  
Rare-breed patty, american cheese, bacon, burger sauce

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

Roasted celeriac £18 (vg)  
Wild mushrooms, heritage beetroot, celeriac veloute

## SALADS

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

TRB Caesar salad £14  
White anchovies, herb & bacon crumb, aged parmesan

TRB prawn cocktail £15  
Spicy bisque mayo, cucumber, spring onion & radish

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

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 (V)  
Garlic crumb

Horseradish mash (V)  
Crispy onions

## SAUCES

£2.50 each

Peppercorn  
Bearnaise (V)  
Chimichurri (Vg)