

THE ROYAL BELL

SNACKS

Pitted Green olives £4 (vg)
Lemon & garlic

Malted porridge sourdough bread £4.5
Whipped butter, smoked Maldon

Cod bites £7
Tartar dipping sauce

Buttermilk Chicken £6
Hot sauce, pickle



STARTERS

TRB prawn cocktail £12
Spicy bisque mayo, cucumber, spring onion & radish

Cured seabass £12
Tiger milk, crispy corn, herbs, radicchio, paprika oil

Slow cooked lamb shoulder £10
Roasted bell peppers, early spring vegetables & leaves,
green sauce

Rare roasted beef carpaccio £10
Potato crunch, green goddess, pickled onions

Seasonal Soup £8 (vg)
Served with sourdough



MAINS

Chicken Schnitzel £22
Rocket, Wookey cave cheese, seasonal slaw

Market fish £MP
Seashore vegetable & wild garlic dressing, burnt lemon

Fish & Chips £19
Battered haddock, mushy peas, curry sauce

TRB burger £18
Rare-breed patty, cheddar, bacon, burger sauce, fries

Tagliatelle Pasta £16 (vg)
Eggless pasta, green romesco, spring vegetables, chilli
crumb

COCKTAILS

Aperol Spritz
Paloma

Tommy's Margarita
Hugo
£14 each



FROM THE GRILL

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

Sirloin 300g - £42

Ribeye 300g - £46

Fillet 220g - £52

Our Steaks Are Served with Garlic & Rosemary Fries,
Watercress, Bearnaise Sauce

SIDES

£5 each

Triple cooked chips (vg)
Smoked Maldon

Skin on fries (vg)
Garlic & rosemary

Seasonal greens (v)
Garlic crumb

Crushed Jersey Royals
Truffle & parmesan, herbs

Seasonal side salad (v)
House dressing

SAUCES

£3 each

Peppercorn Bearnaise (V)
Chimichurri (Vg) Green Romesco