



## Starters

<b>Soup of the Day</b> served with Fresh Bread & Butter (v) (gfo)	<b>£5.50</b>
<b>Seared Scallops</b> with Smoked Paprika Hummus and Wilted Spinach (gf)	<b>£9</b>
<b>Crispy Poached Hens Egg</b> with Asparagus and Watercress (v) (gfo)	<b>£6.50</b>
<b>Confit Duck Rillettes</b> , with Toasted Croutes and Onion Chutney.(gfo)	<b>£7</b>
<b>Smoked Chicken, Bacon and Parmesan Salad</b> , with Creamy Garlic Dressing and Herb Croutons.(gfo)	<b>£6.50</b>
<b>To Share—Whole Baked Camembert</b> dressed with Garlic and Rosemary and Baked with a topping of Caramelised Onion Chutney. Served with Crispy Bread (v) (gfo)	<b>£12</b>

## Main Event

<b>Roast Sea Bream</b> , with Crayfish Bisque, Spinach and Fondant Potato and Baby Leek (gf)	<b>£16.50</b>
<b>Roast Chicken Supreme</b> , with Dauphinoise Potatoes, Butter Braised White Cabbage and a Madeira and Mushroom Sauce (gf)	<b>£15.50</b>
<b>Fillet of Beef Balmoral:</b> Fillet of Beef on Pate Croute with Whisky Cream Sauce, Sautéed Potatoes and Seasonal Greens. (gfo).	<b>£26</b>
<b>Chargrilled Venison Steak</b> , Dauphinoise Potatoes, Seasonal Greens and a Red Wine Jus (gf)	<b>£20</b>
<b>Roasted Vegetable Tartlet</b> with Caramelised New Potatoes, Watercress and Mustard Dressing (v)	<b>£13</b>
<b>Steak and Ale Pie</b> , with Creamy Mash and Seasonal Greens	<b>£14</b>
<b>Beer Battered Cod Loin</b> , Chunky Chips, Minted Pea Puree and Tartar Sauce	<b>£14</b>
<b>10oz Flat Iron Steak.</b> Slow Cooked Tomato, Mushroom, Chunky Chips and Watercress (gf) Add a Sauce: Peppercorn, Whisky Cream, Red Wine (gf) <b>£2.25</b>	<b>£18</b>
<b>Southern Fried Chicken Fillet Burger</b> , Chunky Chips, Watercress, Red Slaw and Garlic Mayonnaise. (gfo)	<b>£14</b>
<b>Thai Green King Prawn Curry</b> with Basmati Wild Rice and Prawn Crackers (gf)	<b>£14.50</b>

## Sides

<b>Seasonal Vegetables</b>	<b>£3.00</b>	<b>Onion Rings</b>	<b>£3.00</b>	<b>Bowl of Olives</b>	<b>£2.50</b>
<b>Dressed Garden Salad</b>	<b>£3.00</b>	<b>Chunky Chips</b>	<b>£3.00</b>	<b>Garlic Baguette</b>	<b>£3.50 (add Cheese 50p)</b>

## To Finish

<b>Sticky Toffee Pudding</b> with Salted Caramel and Vanilla Ice Cream	<b>£6</b>
<b>Cherry and Almond Tartelette</b> with Cherry Puree and Vanilla Ice Cream	<b>£6.50</b>
<b>Vanilla Cheesecake</b> with Strawberries, Crème Anglaise and Rhubarb	<b>£6.50</b>
<b>The Bell Inn Artisan Cheese Board</b> Black Bomber Cheddar, Long Clawson Blue Stilton, Smoked Saxon Cross Cheddar, English Brie, Chutney, Celery and Crackers (gfo)	<b>£8.50</b>

### Movenpick Ice Creams & Sorbets

**1 scoop £1.95 2 scoops £3.75 3 scoops £5.50**

Vanilla • Dark Chocolate • Strawberry • Pistachio • Caramelita • Raspberry Sorbet • Mango Sorbet

If you have a food allergy or intolerances please speak to a member of staff before ordering. Our menu descriptions do not contain all ingredients. All tips received are divided amongst the team. Optional service charge added to all tables of 10 or more.

PLEASE ALLOW 30 MINUTES IF NOT ORDERING A STARTER

## Freshly Baked Baguettes

(Lunchtimes Only)

Served with chips or a mug of soup

Mature Cheddar & Red Onion Chutney	£7.25	Bacon, Lettuce & Tomato	£7.25
Fish Finger & Tartare Sauce	£7.50	Seared Steak with Wholegrain Mustard Mayonnaise	£8.95

## Vegan Options

### Starters

Soup of the Day (gfo)	£5.50	Vegetable Bhaji served with Mango Chutney (gf)	£6
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### Main Event

Mixed Bean Chilli with Garden Salad and Basmati Wild Rice (gf)	£12.50	Vegetable Tagine with New Potatoes and Salad (gf)	£13
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Mediterranean Vegetable Tartlet with , Caramelised New Potatoes and Watercress and Mustard Vinaigrette	£13	Sweet Potato, Pepper and Sweetcorn Burger Topped with Avocado, Served with Veganaise and Chips (gfo)	£14
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### To Finish

Coconut Rice Pudding with Vanilla Ice Cream £6

Strawberry & Yuzu Ice Cream (gf) or Vanilla Ice Cream (gf)  
1 scoop £1.95 2 scoops £3.75 3 scoops £5.50

## Dessert Wine

Morande Late Harvest Sauvignon Blanc 2013 50ml £3.50  
Casablanca Valley, Vina Morande, Aconcagua  
Bottle 37.5cl £18.50

## Port

Ruby 50ml £3.60  
20 Year Tawny Port 50ml £5.80

## Malt Whisky 25ml

Glenlivet 12yr old £3.80  
Laphroaig 10yr old £4.10  
Dalwhinnie 15yr old £4.35  
Oban 14yr old £4.50  
The Macallan Gold £4.20

## Brandy 25ml

Courvoisier V.S £3.10  
Courvoisier V.S.O.P £3.75  
Calvados Reserve 3 years old £3.60  
Bas-Armagnac VSOP £4.75

## Rum 25ml

Bacardi Carta Blanca £2.90  
Captain Morgan Dark Rum £3.00  
Kraken Spiced Black Caribbean Rum £3.70

## Liqueurs 25ml

Disaronno £3.10  
Drambuie £3.10  
Tia Maria £3.00  
Baileys (50ml) £3.60  
Cointreau £3.10

## Coffee & Tea

Americano	£1.95	Breakfast Tea	£1.95
Espresso	£1.95	Decaffeinated Tea	£1.95
Double Espresso	£2.50	Earl Grey Tea	£1.95
Flat White	£2.50	Peppermint Tea	£1.95
Cappuccino	£2.50	Camomile Tea	£1.95
Cafe Latte	£2.50	Green Tea	£1.95
Hot Chocolate & Marshmallows	£2.70		
Espresso Martini: Smirnoff Vodka, Shot of Espresso Coffee Liqueur, Sugar Syrup	£6.95		

(v) - Vegetarian (ve) - Vegan (veo) - Vegan Option (gf) - Gluten Free (gfo) - Gluten Free Option