



Starters

Soup of the Day served with Fresh Bread & Butter (v) (gfo)	£5.25
Spiced Pork Belly with Asian Salad and Teriyaki Drizzle (gf)	£7
Thai Spiced Tempura Squid with Sweet Chilli Salad	£6.50
Duck Rillettes with Croutés, Salad and Onion Chutney (v) (gfo)	£7.25
Smoked Trout Salad with Horseradish and Chive Potato Salad (gf)	£6.50
Goats Cheese and Beetroot Tartelette with Confit Tomato and Balsamic Salad (gf)	£6.25
Smoked Haddock and Chervil Croquette with Lemon and Herb Hollandaise. Baby Leaf Salad	£6.50
To Share—Whole Baked Camembert dressed with Garlic and Rosemary and Baked with a topping of Caramelised Onion Chutney. Served with Crispy Bread (gfo)	£11.00

Mains & Classics

Lamb Loin and Crispy Sweetbreads served with Sautéed Greens, Root Vegetable Rosti and Jus (gfo)	£18.50
Roasted Fillet of Sea Trout, Citrus Crushed Potatoes, Roasted Baby Fennel, Buttered Greens and a Lobster Cream (gf)	£16
Beer Battered Fish & Chips, Mushy Peas and Tartare Sauce	£13.95
Corn Fed Chicken Supreme wrapped in Parma Ham, served a Wild Mushroom and Gnocchi Fricassee (gf)	£16
Monkfish and Prawn Linguini, with Chorizo, Smoked Paprika and Tomato Sauce	£15.50
Wild Mushroom, Spinach and Chestnut Pie, Creamy Mash and Seasonal Greens (v)	£13.50
Beef, Bacon, Red Wine and Mushroom Pie, Creamy Mash and Seasonal Greens	£13.50
Moroccan Spiced Vegetable Tagine served with Cous Cous and a Flat Bread (v)	£14
Roasted Pheasant Breasts served with Wilted Seasonal Greens, Fondant Potato and a Wild Mushroom and Red Wine Jus (gf)	£15.50

The Grill

10oz Flat Iron Steak £17.00 16oz T-Bone Steak £21.00 8oz Fillet Steak £25.50

served with Confit Plum Tomato, Grilled Flat Mushroom, Dressed Rocket and Thick Chips (gf)

Add a Sauce : Peppercorn, Mushroom or Red Wine £2.25

8oz Beef Burger, with Smoked Streaky Bacon, Mature Cheddar, Mayonnaise, Red Slaw & Thin Chips (gfo)	£13.95
Panko Coated Southern Fried Chicken Burger, Garlic Mayonnaise, Red Slaw & Thin Chips (gfo)	£12.50
Bhaji Burger: Vegetable and Spinach Bhaji Burger with Red Slaw, Mango Chutney & Thin Chips (v)(gfo)	£12.50

Sides

Bowl of Olives £2.50	Seasonal Vegetables £3.00	Onion Rings £3.00
Mixed Leaf Salad £3.00	Thick or Thin Chips £3.00	Garlic Baguette £3.50

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 Baguette,	£7.25
Fish Finger & Tartare Sauce Baguette	£7.50	Seared Steak with Wholegrain Mustard Mayonnaise	£8.95

PRIX FIXE MENU (not available between 28th Nov—31st Dec)

2 Courses £16.50 • 3 Courses £20.50

Lunch: Wednesday | Thursday | Friday Evenings before 7pm: Wednesday | Thursday

Desserts

Dark Chocolate Brownie, Pecan and Walnut Crumble and Vanilla Ice Cream. (gf)	£5.75
Chocolate and Baileys Cheesecake, Caramel Ice Cream and Chocolate Sauce	£6
Drambuie Crème Brulee with Shortbread (gfo)	£5.50
Coconut Caramel Panna Cotta with Granola and Poached Peach (gfo)	£5.50
Sticky Toffee Pudding, Salted Caramel Sauce and Vanilla Ice Cream	£6
The Bell Inn Cheese Platter <i>Black Bomber Cheddar, Barkham Blue, Smoked Applewood, English Brie</i>	£7.95

Luxury Ice Creams & Sorbets

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

Vanilla • Dark Chocolate • Strawberry • Hazelnut • Mint Choc Chip • Caramelita
• Raspberry or Mango Sorbet

Dessert Wine

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

Port

Krohn Ruby	50ml	£3.50
20 year Tawny Port	50ml	£5.70

Malt Whisky 25ml

Glenfiddich 12yr old	£3.50
Glenlivet 12yr old	£3.60
Laphroaig 10yr old	£3.90
Talisker 10yr old	£3.90
Dalwhinnie 15yr old	£4.25
Oban 14yr old	£4.40

Brandy 25ml

Courvoisier V.S	£3.00
Courvoisier V.S.O.P	£3.75
Calvados Reserve 3 years old	£3.60
Bas-Armagnac VSOP	£4.50

Rum 25ml

Bacardi Carta Blanca	£2.90
Havana Special	£2.95
Ron de Jeremy Spiced Caribbean 47%	£3.60

Liqueurs 25ml

Disaronno	£3.00
Drambuie	£3.00
Tia Maria	£3.00
Baileys (50ml)	£3.40
Grand Marnier	£3.40

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: Ketel One Vodka,	£6.95		
Shot of Espresso Coffee Liqueur, Sugar Syrup			

(v) - Vegetarian (gf) - Gluten Free (gfo) - Gluten Free Option