



Starters

Soup of the Day served with Fresh Bread & Butter (v) (gfo)	£5.50
Whisky and Dill Cured Gravadlax served on Horseradish Potato Salad (gf)	£7.25
Smoked Duck, Orange and Pomegranate Salad , with Honey and Mustard Dressing (gf)	£6.50
Goats Cheese, Onion and Tomato Tartelette. (gfo)	£6.50
Wild Mushroom and Game Terrine with Onion Chutney and Mini Malted Loaf (gfo)	£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 (v) (gfo)	£12

Main Event

Roast Sea Bass , with Seared Scallop, Baby Leeks, Fondant Potato and a Lobster Sauce (gf)	£17.50
Parma Ham wrapped Turkey Supreme , with Fondant Potato, Honey Glazed Carrots, Buttery Savoy Cabbage and Sage Jus (gf)	£16
24 hour Slow Cooked Brisket of Beef , with Smoked Mash, Roasted Parsnips, Spinach and Caramelised Onion Jus. (gf)	£16
Risotto of Roasted Squash, Leek and Parmesan (v)	£14
Steak, Bacon and Red Wine Pie , with Creamy Mash and Seasonal Vegetables	£14
Beer Battered Cod Loin , Chunky Chips, Minted Pea Puree and Tartar Sauce	£14
10oz Flat Iron Steak. Slow Cooked Tomato, Mushroom, Chunky Chips and Watercress (gf) Add a Sauce: Peppercorn, Whisky Cream, Red Wine (gf) £2.25	£18
8oz Fillet Steak Rossini: Fillet Steak with Red Wine and Truffle Sauce, Lyonnaise Potatoes, Pate Croute and Seasonal Greens . (gfo)	£26
Southern Fried Chicken Fillet Burger , Chunky Chips, Watercress, Red Slaw and Garlic Mayonnaise. (gfo)	£14

Sides

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

To Finish

Christmas Pudding with Rum Sauce (gfo)	£6.50
Brioche and Butter Pudding with Vanilla Ice Cream	£6.50
Chocolate and Orange Delice with Salted Caramel Sauce, Vanilla Anglaise and Pistachio Ice Cream	£6.50
Caramel Panna Cotta with Granola Crumble and Toasted Almonds (gf)	£6
The Bell Inn Artisan Cheese Board Black Bomber Cheddar, Long Clawson Blue Stilton, Smoked Saxon Cross Cheddar, English Brie, Chutney, Celery and Crackers (gfo)	£8.50

Movenpick Ice Creams & Sorbets

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

Vanilla • Dark Chocolate • Strawberry • Pistachio • Caramelita
• Raspberry Sorbet • Passionfruit and 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