



Starters

Soup of the Day served with Fresh Bread & Butter (v) (gfo)	£5.25
Seasonal Game Terrine , served with Chutney, Croutes and Micro Leaf salad (gfo)	£6.75
Prawn Tempura , Sesame and Soy dressed Salad and Micro Coriander (gfo)	£6.50
Beetroot Cured Gravdax with Wasabi dressing and Vegetable Crisps (gf)	£7.50
Sun Dried Tomato and Ricotta Agnolotti with Basil dressing and Parmesan Crumble (v)	£6.50
Pan Roasted Scallops with Crispy Pork Belly finished with Chorizo Oil and Micro Herb Salad (gf)	£10.00
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

Pan Roasted Barbary Duck Breast , Confit Leg Bonbon, Boulangere Potato, Tender Greens and Port Reduction (gfo)	£18.00
The Bell Seafood Pie topped with Creamy mash Potato and Mature Cheddar served with Seasonal Greens and Sautéed New Potatoes (gf)	£13.50
Pork Belly , Parsnip Puree, Charred Baby Leeks, Dauphinoise Potato, Wilted Greens and Cider Jus (gf)	£16.50
Roasted Fillet of Sea Bass , Crab Mash, Grilled Baby Fennel, Crayfish Velouté, Wilted Greens (gf)	£16.00
Stilton, Leek and Broccoli Tart , Wilted Greens, Sautéed New Potatoes and Wild Rocket (v)	£13.50
Sweet Potato, Spinach and Ricotta Raviolo , Pesto Dressing, Wilted Greens and Toasted Pine Nuts (v)	£14.00
Pan Roasted Partridge with Pepper and Madeira Cream, Boulangere Potatoes and Sautéed (gf) Green Vegetables	£15.50
Crispy Pieces of Haddock in a Beer Batter , Chunky Chips and Minted Pea Puree	£13.95
Wild Mushroom Risotto topped with Crispy Leeks and Parmesan Crumble (gfo)	£14.00

The Grill

10oz Flat Iron Steak £17.00 12oz RibEye Steak £21.00 8oz Fillet Steak £25.50

28 Day Dry Cured Beef, 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

2 Courses £16.50 • 3 Courses £20.50

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

Desserts

Gateaux Tiramisu—Mille Feuille of Chocolate Sponge & Tiramisu Cream, Tia Maria Anglaise and Chocolate Ice Cream.	£5.75
Orange Treacle Tart with Cinnamon Ice Cream	£5.75
Pistachio Crème Brulee with Dark Chocolate Ice Cream (gf)	£5.50
Mango Cheesecake, Passion Fruit Syrup, Mini Meringues & Candied Lime Zest	£6.00
Stem Ginger Steamed Pudding, Rum & Raisin Syrup 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 • Cinnamon • 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	
<i>Shot of Espresso Coffee Liqueur, Sugar Syrup</i>	

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