



Starters

Soup of the Day served with Fresh Bread & Butter (v) (gfo)	£5.25
Smoked Ham Hock Terrine , served with Piccalilli, Croutes and Herb Salad (gfo)	£6.75
Madras Spiced Mussels with Mini Nan Bread (gfo)	£6.50
Beetroot Cured Gravdax with Wasabi dressing and Vegetable Crisps (gf)	£7.50
Wild Mushroom, Spinach and Potato Samosa with Spiced Yoghurt Dressing (v)	£6.50
Hand Dived Scallop , Sea Fennel, Samphire, Roasted Cauliflower Puree and Yuzu Pearls (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

Roast Rack of Lamb , Shepherds Pie, Minted Pea Puree and Roasted Root Vegetables (gf)	£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 Cod , Crab Mash, Asparagus, Crayfish Velouté, (gf)	£16.00
Stilton, Leek and Broccoli Tart , Wilted Greens, Sautéed New Potatoes and Wild Rocket (v)	£13.50
Twice Baked Goats Cheese Souffle with Apple and Walnut Salad, and Rosemary Roasted Potatoes (v)	£13.25
Guinea Fowl Ballotine with Mushroom and Leek Mousse, Fondant Potato, Greens and Brandy Sauce (gf)	£16.00
Crispy Pieces of Haddock in a Beer Batter , Chunky Chips and Minted Pea Puree	£13.95
Roasted Squash Risotto topped with Crispy Leeks and Parmesan Crumble (gfo) (v)	£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

Chocolate and Cherry Mousse with Chantilly Cream and Cherry Gel (gf)	£5.75
Orange Treacle Tart with Vanilla 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	£6.00
The Bell Inn Cheese Platter	£7.95
<i>Black Bomber Cheddar, Barkham Blue, Smoked Applewood, English Brie</i>	

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 • Cherry
• Raspberry, Grapefruit 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

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
Captain Morgan Dark Rum	£2.95
Kraken Spiced Black Caribbean Rum	£3.60

Liqueurs 25ml

Disaronno	£3.00
Drambuie	£3.00
Tia Maria	£3.00
Kahlua	£3.20
Baileys (50ml)	£3.40
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,	£6.95		
Shot of Espresso Coffee Liqueur, Sugar Syrup			

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