

## SUNDAY MENU

2 courses £15.95

3 courses £19.95

### STARTERS

#### SOUP OF THE DAY

Freshly baked homemade bread

#### HOMEMADE CHICKEN LIVER PARFAIT

Toasted brioche, fruit chutney, dressed mixed leaf

#### ATLANTIC PRAWN COCKTAIL

Marie rose, tomato salsa, lemon

#### WHITE WINE CREAMED GARLIC MUSHROOMS

Whole meal toast, watercress

### MAINS

#### SLOW ROAST TOPSIDE OF BEEF

Dripping roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

#### SLOW ROAST PORK WITH CRACKLING

Dripping roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

#### SLOW ROAST LEG OF LAMB **(£1 supplement)**

Dripping roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

#### WILD MUSHROOM & SPINACH TAGLIATELLE

Basil pesto, balsamic rocket

#### PORK & CRACKED BLACK PEPPER SAUSAGES

Wholegrain mustard creamed potato, garden peas, onion gravy

### DESSERTS

#### THE OLD BELL INN STICKY TOFFEE PUDDING AND BUTTERSCOTCH SAUCE

Served with Lydgate cream, vanilla bean ice cream or custard

#### WHITE CHOCOLATE & PASSIONFRUIT CHEESECAKE

Popping candy crumb

#### HARROGATE BLUE CHEESE

Grapes, celery, Artisan biscuits

#### SELECTION OF 3 ICE CREAMS

Brandy snap basket