

SUNDAY MENU

STARTERS

SOUP OF THE DAY

Freshly baked homemade bread

£5.95

HOMEMADE CHICKEN LIVER PARFAIT

Toasted brioche, red onion relish

£6.95

TEMPURA CAULIFLOWER FLORETS

Curried mayonnaise, aubergine relish

£5.95

ATLANTIC PRAWN COCKTAIL

Gin Marie rose, tomato salsa, lemon

£6.95

GRATINATED KING SCALLOPS

Vintage Cheddar panko crumb, garlic butter, dressed leaf

£8.50

GRILLED ENGLISH ASPARAGUS

Crispy poached hens egg, black combe ham, roasted hazelnut dressing
(Vegetarian without the ham)

£6.95

CONFIT DUCK & FIVE SPICE VEGETABLE SPRING ROLLS

Hoi sin sauce, shredded cucumber

£7.50

MAIN COURSE

SLOW ROAST TOPSIDE OF BEEF

Dripping roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

£11.95

SLOW ROAST PORK WITH CRACKLING

Dripping roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

£11.95

SLOW ROAST LEG OF LAMB

Dripping roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

£12.95

SEASONAL FISH AND SEAFOOD PIE

Vintage cheddar gratinated mash potato, dressed leaf salad

£13.95

MEDITERRANEAN VEGETABLE, OLIVE & FETA PIE

Sun blushed tomato chutney, sweet potato fries, dressed mixed leaf

£12.95

WHOLE TAIL BREADED SCAMPI

Garden peas, hand cut chips, homemade chunky tartar sauce, lemon wedge

£11.95

PAN ROASTED CHICKEN BREAST

Pea veloute, torched gem lettuce, tarragon gnocchi, pancetta

£16.95

SEARED SALMON FILLET

Shellfish broth, wilted greens, lobster bisque

£16.95

SIDE ORDERS

HALLOUMI FRIES	£3.95
SKINNY FRIES/CAJUN SKINNY FRIES	£2.95
VINTAGE CHEDDAR MASHED POTATO	£3.50
HAND CUT CHIPS WITH SMOKED SALT AND CRACKED BLACK PEPPER	£3.50
BEER BATTERED ONION RINGS	£2.95
SWEET POTATO FRIES, GARLIC AIOLI	£3.50
ROCKET, SUN BLUSHED TOMATO AND PARMESAN SALAD	£3.50
GARLIC & SHALLOT FINE BEANS	£3.50

SANDWICHES

All served on white or brown artisan bread and mixed dressed leaf salad

HOT ROAST BEEF TOPSIDE AND ONION WITH GRAVY	£7.95
MELTING VINTAGE CHEDDAR CHEESE, HOMEMADE CHUTNEY	£6.95
SMOKED SALMON, CREAM CHEESE, GHERKINS	£7.50

DESSERTS

SELECTION OF 3 ICE CREAMS Brandy snap basket, popping candy crumb	£5.95
THE OLD BELL INN STICKY TOFFEE PUDDING AND BUTTERSCOTCH SAUCE Served with Lydgate cream or vanilla bean ice cream	£6.50
RICH BELGIUM CHOCOLATE MOUSSE Cherry compote	£6.95
STRAWBERRY & VANILLA PANNA COTTA Pistachio sponge, micro basil	£6.50
SLATE OF LANCASHIRE, YORKSHIRE AND EUROPEAN CHEESES Biscuits, fruit loaf, grapes, celery & red onion relish	£9.95

PLEASE NOTE

All our dishes are prepared and cooked fresh to order. Please allow sufficient time for your meal to be cooked.

FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain allergens. Please inform us of any dietary requirements.