SUNDAY MENU

****STARTERS

**SOUP OF THE DAY (V)** Freshly baked homemade bread **£5.95**

**HOMEMADE CHICKEN LIVER PARFAIT** Toasted brioche, red onion relish **£7.50**

**PAN ROASTED ASPARGAGUS (VE)** Wild garlic & white bean hummus, spring onion & walnut pesto **£6.50**

**ATLANTIC PRAWN COCKTAIL** Gin Marie rose, tomato salsa, lemon **£7.50**

**PAN FRIED KING SCALLOPS**

Chorizo, romesco sauce, potato crisp, coriander **£11.95**

**BRAISED SHORTRIB** Celeriac puree, crispy onions, kale **£9.50**

**SMOKED CHICKEN & PEA ARANCINI** Mushroom ketchup, rocket **£6.95**

MAIN COURSE

**SLOW ROAST TOPSIDE OF BEEF** Dripping roast potatoes, creamed potato, seasonal vegetables, Yorkshire pudding and gravy **£12.95**

**SLOW ROAST PORK WITH CRACKLING** Dripping roast potatoes, creamed potato, seasonal vegetables, Yorkshire pudding and gravy **£12.95**

**SLOW ROAST LEG OF LAMB** Dripping roast potatoes, creamed potato, seasonal vegetables, Yorkshire pudding and gravy **£13.95**

**SEASONAL FISH AND SEAFOOD PIE** Vintage cheddar gratinated creamed potato, dressed leaf salad **£13.95**

**FOUR CHEESE & ONION PIE (V)** Chips, baked beans, baby mixed leaf, tomato chutney   **£12.95**

**WHITBY WHOLE TAIL BREADED SCAMPI** Garden peas, hand cut chips, homemade chunky tartar sauce, lemon wedge **£12.95**

**MEDITERRANEAN VEGETABLE TAGLIATELLE (V)**

Roasted tomato sauce  **£12.95**

**SALT & PEPPER CHICKEN BREAST**

Stir fried summer vegetables, egg noodles, hoisin & sesame seed sauce **£15.95**

**PAN SEARED SEABASS SUPREME** Chorizo & roasted tomato tagliatelle, king prawns, spinach **£17.95**

**SWEET POTATO & LENTIL COTTAGE PIE (VE)**

Seasonal vegetables, vegan gravy  **£12.50**

**STEAK & TIMOTHY TAYLORS ALE PIE**

Seasonal vegetable, hand cut chips, gravy **£13.95**

**SWEET POTATO LENTIL CURRY (VE)**

Cauliflower rice & warm flatbread **£12.95**

SANDWICHES

All served on ciabatta with mixed salad leaf and fries

**HOT ROAST BEEF TOPSIDE AND ONION GRAVY £8.95**

**HOT ROAST PORK AND APPLE WITH GRAVY £8.95**

**HOT LEG OF LAMB AND MINT GRAVY £9.95**

**GRILLED HALLOUMI, MIXED PEPPER AND RED ONION IN A BED OF ROCKET £7.95**

**TUNA CRUNCH, TUNA MAYO, CELERY, GHERKIN, RED ONION, HORSERADISH £7.95**

**HALLOUMI BURGER, CORIANDER HUMMUS, ROASTED PEPPERS (V) £11.95**

**JACKFRUIT “BEEF” BURGER, VEGAN BBQ SAUCE (VE) £11.95**

SIDE ORDERS

**HALLOUMI FRIES £4.95**

**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**

DESSERTS

**SELECTION OF 3 ICE CREAMS** Brandy snap basket, crumb **£5.95**

**THE OLD BELL INN STICKY TOFFEE PUDDING AND BUTTERSCOTCH SAUCE** Served with Lydgate cream or vanilla bean ice cream **£6.50**

**DARK CHOCOLATE ARCTIC ROLL** Chocolate dome, cherry ice cream, cherry compote, honeycomb **£7.50**

**STRAWBERRY CHEESECAKE ETON MESS** Black pepper meringue, strawberries, basil glass, strawberry sorbet **£6.95**

**LOCAL CHEESE BOARD**  Grapes, celery, homemade date & walnut loaf, red onion marmalade, sourdough biscuits **£10.95**

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

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