**SENIOR CITIZENS SPECIAL**

 **…**And those with a smaller appetite

SERVED MONDAY TO FRIDAY **12 noon – 7pm**

SATURDAY **12 noon – 6pm**

**STARTERS**

 **SOUP OF THE DAY (V)**

Local baked bread

**SMOKED HAM & CHEESE CROQUETTES**

Dressed mixed leaves, tomato chutney

 **PRAWN COCKTAIL**

Gin Marie rose, tomato salsa, baby gem

£1.00 supplement

**CREAMY GARLIC MUSHROOMS (Vegan option available) (V)**

Toasted ciabatta, watercress

 **SMOKED HADDOCK AND LEEK CHOWDER**

Sweetcorn, shellfish, pancetta served with crusty bread

£1.00 supplement

**HOMEMADE CHICKEN LIVER PARFAIT**

Fruit chutney, toasted ciabatta, dressed leaves

**MAIN COURSE**

**STEAMED RAG PUDDING**

Hand cut chips, gravy, mushy peas

**BEER BATTERED HADDOCK**

Chips, tartar sauce, mushy peas

£1.50 supplement

**PAN FRIED LAMBS LIVER**

Creamed potato, cabbage, caramelised onion gravy

£1.00 supplement

**PORK AND BLACK PEPPER SAUSAGES**

Creamed potato, onion gravy, garden peas

**OLD BELL INN CLASSIC FISH PIE**

Mixed salad

**PORK LOIN CHOP**

Crushed new potatoes, cider cream sauce, mixed greens

£1.00 supplement

 **MEDITERRANEAN VEGETABLE TAGLIATELLE (V)**

Roasted tomato sauce

**ROASTED CHICKEN LEG**

Garlic crushed new potatoes, fine beans, white wine cream sauce

**DESSERTS**

**STRAWBERRY CHEESECAKE**

Meringue, mixed berry compote

**OLD BELL INN CLASSIC STICKY TOFFEE PUDDING**

Toffee sauce, served with custard or ice cream

**SELECTION OF ICE CREAMS**

Served with a brandy snap basket and shortbread crumb

**FRUIT CRUMBLE**

Shortbread crumb, served with custard or Lydgate farm cream

 **POACHED PEAR**

Toasted granola, Baileys crème anglaise

**2 COURSES FOR £7.95 OR 3 COURSES FOR £10.95**

**DUE TO THIS BEING A SET MENU IT IS NOT SUBJECT TO CHANGE, ANY CHANGES MAYBE CHARGEABLE**