SUNDAY MENU 2 courses £15.95 3 courses £19.95

STARTERS

**SOUP OF THE DAY**

Local baked bread

**HOMEMADE CHICKEN LIVER PARFAIT** Toasted ciabatta, fruit chutney, dressed mixed leaf

**ATLANTIC PRAWN COCKTAIL**

Marie rose, tomato salsa, lemon

**WHITE WINE CREAMED GARLIC MUSHROOMS**

Toasted ciabatta, watercress

MAINS

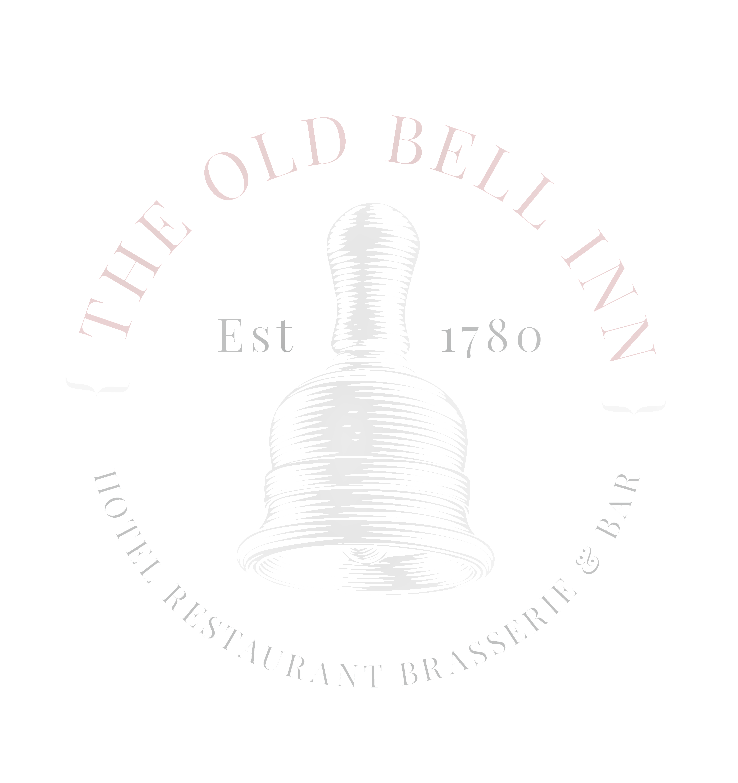
**SLOW ROAST TOPSIDE OF BEEF** Dripping roast potatoes, creamed potato, seasonal vegetables, Yorkshire pudding and gravy

**SLOW ROAST PORK WITH CRACKLING**

Dripping roast potatoes, creamed potato, seasonal vegetables, Yorkshire pudding and gravy

**SLOW ROAST LEG OF LAMB (£1 supplement)** Dripping roast potatoes, creamed potato, seasonal vegetables, Yorkshire pudding and gravy

**MEDITERRANEAN VEGETABLE TAGLIATELLE (V)**

Roasted tomato sauce

**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

**STRAWBERRY CHEESECAKE ETON MESS**

Black pepper meringue, strawberries, basil glass, strawberry sorbet

**LOCAL CHEESE PLATE**

Served with grapes, celery and sourdough biscuits

**SELECTION OF 3 ICE CREAMS, BRANDY SNAP BASKET**