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SIDE ORDERS & EXTRA’S

**STUFFING & CHIPOLATAS £1.25**

**CAULIFLOWER & LEEK CHEESE**

**FOR 1 £2.95**

**FOR 2 £4.95**

**YORKSHIRE PUDDING £0.75**

**EXTRA SLICE OF MEAT**

**BEEF £2.00**

**PORK £2.00**

**LAMB £2.00**

**SUNDAY MENU**

**2 courses £19.95**

**3 courses £23.95**

**STARTERS**

**SOUP OF THE DAY (VE)**

*Local baked bread*

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

**ATLANTIC PRAWN COCKTAIL**

*Marie rose, tomato salsa, lemon*

**CREAMY 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 AND CRACKLING**

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

**SLOW ROASTED LEG OF LAMB**

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

£2.00 supplement

**NUT ROAST (VE)**

*Roast Potatoes, creamed potato mash, seasonal vegetables and gravy*

**DESSERTS**

**OLD BELL INN CLASSIC STICKY TOFFEE PUDDING**

*Toffee sauce, served with custard, cream or ice cream*

**SELECTION OF ICE CREAMS**

*Served with brandy snap basket, shortbread crumb and popping candy*

**CHOCOLATE LAVA CAKE**

*Melt in the middle pudding, with honeycomb ice cream, honeycomb crumb and white chocolate shavings*

**WINTER BERRY SPONGE CAKE (VE.V)**

*Served with a fruit compote, vegan vanilla ice cream and sugared rosemary*

**CHOCOLATE AND CHERRY CHEESECAKE**

*With a baileys sauce, cherry compote and a coffee chantilly cream*