

Est 1780

{ THE OLD BELL INN }

HOTEL RESTAURANT BRASSERIE & BAR

SUNDAY MENU

2 courses £23.95

3 courses £27.95

STARTERS

SOUP OF THE DAY (VE)

Local baked bread

HOMEMADE CHICKEN LIVER & WHISKY PARFAIT

Toasted ciabatta, fruit chutney, dressed leaves

ATLANTIC PRAWN COCKTAIL

Gin Marie rose sauce, tomato salsa, baby gem

Brown bloomer

CREAMY GARLIC MUSHROOMS

Toasted ciabatta, rocket

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

PARSNIP & APRICOT NUT ROAST (V,VE)

Roast Potatoes, sweet potato mash, seasonal vegetables and gravy

DESSERTS

OLD BELL INN CLASSIC STICKY TOFFEE PUDDING

Butterscotch sauce, served with custard, cream or ice cream

SELECTION OF ICE CREAMS

Served over shortbread crumb, finished with either: strawberry coulis, chocolate sauce, raspberry coulis

ORANGE SPONGE CAKE (VE.V)

Orange textures, Shortbread crumb, Vegan orange ice cream

BLACK FOREST CHEESECAKE

Mixed berry compote, Glacier cherries

APPLE & PEAR CRUMBLE

Served with custard, cream or ice cream

SIDE ORDERS & EXTRA'S

STUFFING & CHIPOLATAS £2.50

CAULIFLOWER & LEEK CHEESE

FOR 1 £3.95

FOR 2 £5.95

YORKSHIRE PUDDING

£1.00

EXTRA SLICE OF MEAT

BEEF £2.00

PORK £2.00

LAMB £2.50