

EST 1780

{ THE OLD BELL INN }

HOTEL RESTAURANT BRASSERIE & BAR

SUNDAY MENU

STARTERS

ATLANTIC PRAWN COCKTAIL (GF) £8.95
Smokey gin Marie Rose sauce, baby gem lettuce, sun blushed tomato salsa, lemon wedge

GAMBAS PRAWN PIL PIL £9.95
Roasted padron peppers, toasted sourdough

BUTTERMILK CHICKEN BITES £8.95
Tossed in house buffalo sauce, served with blue cheese crumb, harissa yogurt & spring onion

SOUP OF THE DAY (V) (GF) £6.95
Toasted sourdough

CHICKEN LIVER & WHISKY PARFAIT £8.95
Seasonal chutney, toasted ciapanini, dressed mixed leaf salad

CREAMY GARLIC MUSHROOM £7.95
Toasted sourdough bread, balsamic glaze

TEMPURA COURGETTE SPIRALS (VE) £7.95
Burnt fried onion puree, chive oil

MAINS

ROAST DINNER

24 HOUR DRY CURED ROAST TOPSIDE OF BEEF £17.95
Goose fat garlic & herb roasted potatoes, creamed potatoes, honey roasted carrot & parsnip, seasonal mixed greens, Yorkshire pudding, side of house gravy

24 HOUR DRY CURED SLOW ROAST LEG OF LAMB £19.95
Goose fat garlic & herb roasted potatoes, creamed potatoes, honey roasted carrot & parsnip, seasonal mixed greens, Yorkshire pudding, side of house gravy

SLOW ROAST PORK BELLY £17.95
Goose fat garlic & herb roasted potatoes, creamed potatoes, honey roasted carrot & parsnip, seasonal mixed greens, Yorkshire pudding, side of house gravy

24 HOUR BRINED ROASTED CHICKEN BREAST £17.95
Goose fat garlic & herb roasted potatoes, creamed potatoes, honey roasted carrot & parsnip, seasonal mixed greens, Yorkshire pudding, side of house gravy

NUT ROAST (V) (VE) £16.95
Herb roasted potatoes, sweet potato mash, seasonal greens, herb roasted carrot & parsnip & vegan gravy

SEAFOOD

WHOLETAIL WHITBY BREADED SCAMPI £15.95
Hand cut chips, garden peas, homemade tartar sauce, lemon wedge

PAN FRIED SEABASS (GF) £21.50
Sauteed garlic & pancetta potatoes, asparagus, king prawns, parsley cream sauce

PIES

FISH & SEAFOOD PIE £16.95
Topped with vintage cheddar mashed potato, mixed baby leaf salad or seasonal vegetables

STEAK & TIMOTHY TAYLORS ALE PIE £16.95
Beef chuck steak, mushrooms, onions in a rich gravy topped with a puff pastry lid, hand cut chips, seasonal vegetables

THREE CHEESE & ONION PIE (V) £16.95
Red Leicester, cheddar, Manchego cheese, short crust pastry, hand cut chips, baked beans, tomato chutney, baby mixed leaf

VEGETARIAN & VEGAN

CHICKPEA & VEGETABLE MASSALA (VE) £14.95
Jasmine rice, pitta bread
ADD CHICKEN £5

SUN BLUSHED TOMATO & BASIL GNOCCHI £15.95
Tender stem broccoli, roasted Padron peppers, toasted pine nuts