

SUNDAY SET MENU

2 Courses £24.95/ 3 courses £29.95

STARTERS

SOUP OF THE DAY(V/AGF)

Warm Sourdough, herb croutons & butter

CREAMY GARLIC MUSHROOMS(V/AGF)

Toasted sourdough and chives

ATLANTIC PRAWN COCKTAIL(ADF/GF)

Avocado crema, smoky Marie Rose sauce, baby gem lettuce, sun blushed tomato salsa & watercress

CHICKEN LIVER & WHISKEY PARFAIT(AGF)

Seasonal chutney & toasted sourdough

MAINS

All meat roasts come with *goose fat garlic & herb roasted potatoes, creamed potatoes, honey roasted root vegetables, buttered seasonal greens, Yorkshire pudding & a side of house gravy*

24 HOUR DRY CURED ROAST TOPSIDE OF BEEF(ADF/AGF)

24 HOUR DRY CURED SLOW ROAST LEG OF LAMB(ADF/AGF)£2 Supplement

24 HOUR BRINED ROASTED CHICKEN BREAST(ADF/AGF)

SLOW ROAST PORK BELLY WITH CRACKLING(ADF/AGF)£3 Supplement

VEGETABLE NUT ROAST(V/AVE/ADF/AGF)

Herb roasted potatoes, sweet potato mash, seasonal greens, herb roasted root vegetables, Yorkshire pudding & a side of house gravy

DESSERTS

OLD BELL INN CLASSIC STICKY TOFFEE PUDDING(V)

Butterscotch sauce served with either ice cream, cream or custard

RHUBARB BAKEWELL TART(V)

Clotted cream, compressed rhubarb & toasted almonds

CRUMBLE OF THE DAY(V/AVE/ADF/AGF)

Served with either custard, cream or ice cream

SELECTION OF ICE CREAMS (V/AVE/ADF/AGF)

Shortbread crumb and a choice of sauce- Strawberry, dark chocolate, raspberry, white chocolate, pistachio

Vanilla bean/Strawberries & cream/chocolate/mint chocolate chip

Ask your server for any of our other flavour options

SIDES

Jug of house gravy £1.50

Yorkshire pudding £2

Three cheese cauliflower cheese- for 1 £4.95/ for 2 £7.95

Sausage, sage & onion stuffing £5.95

Goose fat garlic & herb roasted potatoes £5.95

Slice of beef £4.95

Slice of lamb £5.50

V=Vegetarian/VE=Vegan/GF=Gluten Free/DF=Dairy Free/A=Available

Please make staff aware of any allergies