

SMALLER APPETITE MENU

Available Monday to Saturday 12pm-6pm

2 courses £14.95 / 3 courses £18.95

STARTERS

SOUP OF THE DAY(V/AGF)

Warm Sourdough, herb croutons & butter

CREAMY WHITE WINE GARLIC MUSHROOMS(V/AGF)

Toasted sourdough and chives

ATLANTIC PRAWN COCKTAIL-£1.50 supplement(GF/DF)

Smokey marie rose sauce, baby gem lettuce & a sun blushed tomato salsa

CHICKEN LIVER PARFAIT(AGF)

Toasted pistachios, seasonal chutney and toasted sourdough

TEMPURA COURGETTES(V/VE/DF/AGF)

Confit cherry tomatoes, burnt onion puree and chive oil

MAINS

STEAMED BRAISED BEEF RAG PUDDING(DF)

*Triple cooked chips, red wine braised sticky
red cabbage & house gravy*

BEER BATTERED HADDOCK

*Triple cooked chips, tartar sauce and mushy
peas*

-£1.50 supplement

OLD BELL INN FISH PIE

Mixed leaf salad

-£1.00 supplement

5OZ GAMMON(ADF/GF)

*Fried egg, triple cooked chips & buttered
garden peas*

PAN FRIED LAMBS LIVER

-add bacon 50p(ADF/GF)

*Creamed potato, buttered savoy cabbage &
caramelised onion gravy*

THREE CHEESE & ONION PIE(V)

Triple cooked chips and a mixed leaf salad

CHICKPEA & SWEET POTATO MASALA (V/VE/DF/AGF)

Jasmine rice, pitta bread & coriander

PAN FRIED CHICKEN BREAST(ADF/GF)

*Creamed potato, buttered green beans &
pepper sauce*

DESSERTS

OLD BELL INN CLASSIC STICKY TOFFEE PUDDING(V)

*Butterscotch sauce, served with either custard,
cream or ice cream*

STRAWBERRY, WHITE CHOCOLATE & LIME CHEESECAKE

Strawberry puree & strawberry ice cream

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*

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

Please make staff aware of any allergies