

FESTIVE MENU

Available Monday to Saturday from 1st December until 23rd December 2025

Booking and Pre-order is essential, £10.00 deposit required

2 Courses £26.95 / 3 Courses £32.95

SMALLER APPETITE OPTION- *Available 12.00pm-8pm*

2 Courses £16.95 / 3 Courses £19.95

STARTERS

ROAST PARSNIP & THYME SOUP(V/AGF)

Warm Sourdough, herb croutons & butter

ATLANTIC PRAWN COCKTAIL(GF/DF)

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

CHICKEN LIVER PARFAIT(AGF)

Spiced apple chutney, toasted brioche & a cranberry and port jelly

CARAMELISED SHALLOT & WILD MUSHROOM TART(V/AVE/ADF)

Whipped ricotta, rocket & walnut pesto

SMOKED SALMON(AGF)

Fennel, dill & cucumber salad, capers, toasted rye bread and a lemon & parsley crème fraiche

MAINS

24 HOUR BRINED SLOW ROAST TURKEY BREAST(ADF/AGF)

Creamed potatoes, pigs in blankets, honey roasted carrots & parsnips, buttered sprouts & house gravy

SLOW ROASTED PORK BELLY WITH CRACKLING(ADF/GF)

Wholegrain mustard creamed potato, butter roast hispi cabbage & a caramelised apple gravy

PARMESAN, LEMON & HERB CRUSTED COD(ADF/AGF)

Chorizo, plum tomato, new potato, butterbean & fennel fricassee

ROAST PLUM TOMATO & RED PEPPER TAGLIATELLE(V/VE)

Leek, garden peas & spinach with a pine nut garlic crumb

BUTTERNUT & CRANBERRY VEGETARIAN NUT ROAST(V/AVE/GF)

Creamed potatoes, honey roasted carrots & parsnips, buttered sprouts & house gravy

DESSERTS

WARM CHRITSMAS PUDDING(V)

Brandy sauce

OLD BELL INN CLASSIC STICKY TOFFEE PUDDING(V)

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

DOUBLE CHOCOLATE CHEESECAKE(V)

Winter berry compote & black cherry ice cream

FRENCH BRIE & BLUE STILTON(V)

Spiced apple chutney, butter & crackers

APPLE, PEAR & CINNAMON CRUMBLE TART(V/AVE/ADF)

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

BREADS & STARTERS

CHILLI, LEMON & OREGANO MARINATED OLIVES(V/VE/DF/AGF)

Warm sourdough, balsamic glaze & extra virgin olive oil

£6.95

CONFIT GARLIC BUTTER FLATBREAD(V)

£7.50

CONFIT GARLIC BUTTER & CHEDDAR FLATBREAD(V)

£8.50

ROAST PARSNIP & THYME SOUP(V/AGF)

Warm Sourdough, herb croutons & butter

£7.50

CREAMY GARLIC MUSHROOMS(V/AGF)

Toasted sourdough and chives

£8.95

ATLANTIC PRAWN COCKTAIL(ADF/GF)

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

£9.95

CHICKEN LIVER PARFAIT(AGF)

Spiced apple chutney, toasted brioche & a cranberry & port jelly

£8.95

CARAMELISED SHALLOT & WILD MUSHROOM TART

Whipped ricotta, rocket & walnut pesto

£8.95

CHICKEN KARAAGE THIGHS

Japanese mayonnaise, sweet pickled cabbage, toasted sesame & chives

£9.95

SLOW ROAST HONEY SOY PORK BELLY(DF)

Apple and pak choi slaw, toasted sesame & coriander

£9.95

SALT & PEPPER SQUID(DF)

Stir fried onions and peppers, citrus mayonnaise & spring onion

£9.95

GARLIC BUTTER & NDUJA KING PRAWN BRUSCHETTA

Toasted sourdough, red pepper & tomato salsa and coriander

£10.50

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SANDWICHES

Served until 6pm

All sandwiches are served on a toasted white or brown toasted ciapanini with a mixed side salad

HONEY ROAST HAM(DF/AGF)

Wholegrain mustard, tomato, red onion, cucumber & baby gem lettuce

£9.95

SMOKED STREAKY BACON & FRENCH BRIE

Cranberry sauce & rocket

£10.50

CAJUN CHICKEN(ADF/AGF)

Stir fried onions and peppers, Monterey jack cheese, shredded lettuce and tomato chilli jam

£11.95

BEER BATTERED HADDOCK(DF)

Mushy peas & tartar sauce

£11.95

PEPPERED SIRLOIN STEAK(ADF/AGF)

Crispy buttermilk onions, pan fried mushrooms, Dijon mustard mayonnaise & rocket

£13.50

ADD A SIDE TO YOUR SANDWICH

Triple cooked chips **£3.50**

Plain fries **£3.50**

Sweet potato fries **£3.50**

Bowl of our soup of the day **£3.95**

Truffle & parmesan fries **£4.50**

Salt & pepper fries **£4.50**

BURGERS

All burgers are served on a toasted brioche bun with house seasoned fries or triple cooked chips

PANKO CRISPY COATED MEDITERRANEAN VEGETABLE BURGER(V/AVE/ADF)

Tomato chilli jam, Monterey jack cheese, confit garlic mayonnaise, shredded lettuce & tomato

£16.95

SALT & PEPPER CHICKEN KARAAGE BURGER

Stir fried onions & peppers, sweet chilli sauce, confit garlic mayonnaise, sweet pickled cabbage & shredded lettuce

£16.95

8OZ BEEF BURGER

Fried onion, smoked streaky bacon, Monterey jack cheese, gherkins, burger sauce, shredded lettuce & tomato

£17.50

UPGRADE YOUR BURGER FRIES/CHIPS

Sweet potato **£1(V/VE/DF/AGF)**

Truffle & parmesan **£2(V/VE/DF/AGF)**

Salt & pepper **£2(V/VE/DF/AGF)**

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MEATS

PAN FRIED LAMBS LIVER(GF)

*Creamed potato, crispy smoked streaky
bacon, buttered savoy cabbage & a
caramelised onions gravy*
£15.95

STEAMED BRAISED BEEF RAG PUDDING(DF)

*Triple cooked chips, red wine braised sticky
red cabbage & house gravy*
£16.95

PAN ROASTED CHICKEN BREAST(GF)

*Dauphinoise potato, buttered spring greens,
pea puree & a red wine jus*
£18.50

*All our steaks are 35 day dry aged & served
with triple cooked chips, a confit plum
tomato, roasted portobello mushroom, confit
garlic & a rocket and parmesan salad
(ADF/GF)*

10OZ SIRLOIN STEAK £29.95

8OZ FILLET STEAK £34.95

SAUCES £3.50

Peppercorn sauce

Diane sauce

Blue cheese sauce

Caramelised onion gravy

VEGETARIAN & VEGAN

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

Jasmine rice, warm pitta bread & coriander
£15.95

ROAST PLUM TOMATO & RED PEPPER TAGLIATELLE(V/AVE/DF)

*Leek, garden peas & spinach with a pine nut
garlic crumb*
£16.95

SEAFOOD

WHOLETAIL WHITBY BREADED SCAMPI

*Triple cooked chips, buttered garden peas,
homemade tartar sauce*
£15.95

BEER BATTERED HADDOCK(DF)

*Triple cooked chips, mushy peas & tartar
sauce*
£17.95

PAN FRIED SEABASS(GF)

*Sauteed garlic new potatoes, smoked pancetta,
roast asparagus, pan fried king prawns & a
parsley cream sauce*
£22.95

PIES

CLASSIC FISH PIE

Mixed leaf salad or seasonal vegetables
£17.95

BRAISED STEAK & ALE POT PIE

*Puff pastry lid, triple cooked chips, honey
roasted carrots, buttered seasonal greens &
house gravy*
£17.95

THREE CHEESE & ONION PIE(V)

*Triple cooked chips, tomato chutney & a
mixed leaf salad*
£17.95

SIDES

Jug of house gravy **£1.50**

Triple cooked chips **£4.95**

Plain fries **£4.95**

Sweet potato fries **£5.95**

Truffle & parmesan **£7.50**

Salt & pepper fries **£7.50**

Crispy buttermilk onions **£6.50**

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CHILDRENS MENU

1 course £8.95/ 2 courses £11.95/ 3 courses £14.95

STARTERS

Soup of the day with warm sourdough(V/AGF)

Confit garlic butter flatbread(V)

Confit garlic butter flatbread with cheese(V)

Halloumi fries and mayonnaise(V/AGF)

MAINS

Haddock goujons(DF)

Chicken goujons(DF)

Olde English sausages

Southern fried vegetable bites(V/VE/DF)

CHOOSE 2 SIDES

Fries(V/VE/DF/AGF)/Triple cooked chips(V/VE/DF/AGF)/Mash(V/GF)

Mushy peas(V/VE/DF/GF)/Baked beans(V/VE/DF/GF)/

Garden peas(V/VE/ADF/GF)/Mixed salad(V/VE/DF/AGF)

Red pepper & tomato rigatoni pasta and parmesan(AV/AVE/ADF)

DESSERTS

Selection of ice creams(V/AVE/ADF/AGF)

Sticky toffee pudding, butterscotch sauce and either custard, cream or ice cream(V)

Crumble of the day served with either custard, cream or ice cream(V/AVE/ADF/AGF)