

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

SOUP OF THE DAY(V/AGF)

Warm Sourdough, herb croutons & butter
£7.50

ATLANTIC PRAWN COCKTAIL(ADF/GF)

Smoky Marie rose sauce, baby gem lettuce & sun blushed tomato salsa
£9.95

CHICKEN LIVER PARFAIT(AGF)

Port & Cranberry jelly, Spiced apple chutney and toasted brioche
£8.95

CARAMELISED SHALLOT & WILD MUSHROOM TART

Goats cheese, 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

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)

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

£18.50

PAN ROASTED CHICKEN BREAST(GF)

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

£19.50

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

SMALLER APPETITE MENU

Available Monday to Saturday 12pm-6pm

2 courses £16.95 / 3 courses £19.95

STARTERS

SOUP OF THE DAY(V/AGF)

Warm Sourdough, herb croutons & butter

ATLANTIC PRAWN COCKTAIL £1.50 supplement(GF/DF)

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

CHICKEN LIVER PARFAIT(AGF)

Port & Cranberry jelly, spiced apple chutney and toasted brioche

SMOKED SALMON (AGF)

Capers, fennel, dill & cucumber salad, lemon and parsley crème fraîche with toasted rye bread

CARAMELISED SHALLOT & WILD MUSHROOM TART

Goats cheese, rocket & walnut pesto

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

ROAST PLUM TOMATO & RED PEPPER TAGLIATELLE

Leek, garden peas & spinach with a pine nut crumb

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

DOUBLE CHOCOLATE CHEESECAKE(V)

Winter berry compote & black cherry ice cream

FRENCH BRIE & BLUE STILTON(V)

Spiced apple chutney, butter & crackers

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

Served with either custard, cream or ice cream

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

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

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