

SUNDAY SET MENU

2 Courses £24.95/ 3 courses £29.95

STARTERS

SOUP OF THE DAY(V/AGF)

Warm Sourdough, herb croutons & butter

ATLANTIC PRAWN COCKTAIL(ADF/GF)

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

CARAMELISED SHALLOT & WILD MUSHROOM TART

Goats cheese, rocket & walnut pesto

CHICKEN LIVER PARFAIT(AGF)

Port & Cranberry jelly, spiced apple chutney & toasted brioche

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)

CONFIT GARLIC, SAGE & FENNEL PORK PORCHETTA(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

RASPBERRY BAKEWELL TART(V)

Clotted cream, raspberry sorbet & toasted almonds

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

Served with either custard, cream or ice cream

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

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

Ask your server for any of our other flavour options

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

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 £4.95

Goose fat garlic & herb roasted potatoes £5.95

Red wine sticky braised red cabbage £4.50

Slice of beef £4.95

Slice of lamb £5.50

Slice of pork belly £6.50

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

Please make staff aware of any allergies

SUNDAY MENU

BREADS

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

STARTERS

SOUP OF THE DAY(V/AGF)

Warm Sourdough, herb croutons & butter

£7.50

CARAMELISED SHALLOT & WILD

MUSHROOM TART(AVE,ADF)

Goats cheese, rocket & walnut pesto

£8.95

CHICKEN LIVER PARFAIT(AGF)

Port & Cranberry jelly, spiced apple chutney & toasted brioche

£8.95

ATLANTIC PRAWN COCKTAIL(ADF/GF)

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

£9.95

CHICKEN KARAAGE THIGHS

Japanese mayonnaise, sweet pickled cabbage, toasted sesame & chives

£9.95

GARLIC BUTTER & NDUJA KING PRAWN

BRUSCHETTA (ADF/AGF)

Toasted bruschetta, red pepper & tomato salsa and coriander

£10.95

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)

SANDWICHES

Served until 5pm

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

24 HOUR DRY CURED ROASTED TOPSIDE OF BEEF

Caramelised onion gravy & horseradish sauce £12.95

24 HOUR DRY CURED SLOW ROASTED LEG OF LAMB

Minted house gravy £13.95

CONFIT GARLIC, SAGE & FENNEL PORK PORCETTA

Apple sauce & a wholegrain mustard gravy £13.95

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

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MAINS

ROAST DINNERS

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) £19.95

24 HOUR BRINED ROASTED CHICKEN BREAST(ADF/AGF) £19.50

24 HOUR DRY CURED SLOW ROAST LEG OF LAMB(ADF/AGF) £20.95

CONFIT GARLIC, SAGE & FENNEL PORK PORCETTA(ADF/AGF) £21.95

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

*Herb roasted potatoes, sweet potato mash, seasonal greens, herb roasted carrots, Yorkshire pudding & a side of house
gravy*
£16.95

SEAFOOD

WHOLETAIL WHITBY BREADED SCAMPI

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

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

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/ADF)**

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

SIDES

Jug of house gravy **£1.50**

Yorkshire pudding **£2**

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

1 slice of sausage, sage & onion stuffing **£3.50**

Goose fat garlic & herb roasted potatoes **£5.95**

Slice of beef **£4.95**

Slice of lamb **£5.50**

Confit garlic, sage & fennel pork porchetta **£6.50**

Triple cooked chips **£4.95**

Plain fries **£4.95**

Sweet potato fries **£5.95**

Truffle & parmesan fries **£7.50**

Salt & pepper fries **£7.50**

Crispy buttermilk onions **£6.50**

Red wine sticky braised red cabbage **£4.50**

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