

SEASONAL SIGNATURE MENU

*Available Monday to Saturday
2 courses £ 29.50 / 3 courses £37.95*

SIGNATURE STARTERS

HAM HOCK CROQUETTES

Apple & watercress salad, garden pea puree, piccalilli puree and a mature cheddar & mustard crisp

PAN ROASTED CHICKEN THIGH(ADF/AGF)

Red pepper puree, black olive crumb, charred baby gem lettuce, sweet pickled shallots & a green herb and lemon dressing

PAN FRIED SEABASS(ADF/AGF)

Salsa verde, samphire, shredded fennel, crispy capers and toasted pine nuts

SIGNATURE MAIN COURSES

GARLIC & THYME BUTTER ROAST

½ CHICKEN(GF)

Chimichurri roasted new potatoes, chicken butter hispi cabbage & a roast chicken gravy

RED WINE BRAISED BEEF STEAK(AGF)

Horseradish creamed potato, honey glazed heritage carrots, buttered spring greens, crispy shallots & a red wine beef gravy

CLASSIC SALMON EN CROUTE

Caper, lemon & chive crushed potatoes, roast asparagus, shallot buttered garden peas & a sun dried tomato & white wine sauce

SIGNATURE DESSERTS

WHITE CHOCOLATE & LEMON MOUSSE(V/AGF)

Raspberry curd, feuilletine crunch, raspberry meringue & toasted almond

DARK CHOCOLATE FONDANT(V)

Salted caramel & coffee ice cream, blackberry coulis, hazelnut praline & chocolate crumb

RHUBARB & STRAWBERRY CHEESECAKE

Ginger crumb base, rhubarb jelly, strawberry sorbet, compressed rhubarb & strawberry

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)

£3.95

OLIVES & BREAD(V/VE/DF/AGF)

Chilli, lemon & oregano marinated olives, 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

£7.95

CREAMY GARLIC & WHITE WINE CHESTNUT MUSHROOMS(V/AGF)

Toasted sourdough, chives, watercress & sweet pickled shallots

£8.95

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

£9.95

HAM HOCK CROQUETTES

Apple & watercress salad, garden pea puree, piccalilli puree and a mature cheddar & mustard crisp

£9.95

PAN ROASTED CHICKEN THIGH(ADF/AGF)

Red pepper puree, black olive crumb, charred baby gem lettuce, sweet pickled shallots & a green herb and lemon dressing

£9.95

PAN FRIED SEABASS(ADF/AGF)

Salsa verde, samphire, shredded fennel, crispy capers and toasted pine nuts

£10.95

GARLIC BUTTER & NDUJA KING PRAWN BRUSCHETTA

Toasted sourdough, red pepper & tomato salsa and coriander

£11.50

SANDWICHES

Served until 6pm

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

HONEY ROAST HAM(DF/AGF)

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

£10.95

-Add cheddar cheese £1.50

SMOKED STREAKY BACON & FRENCH BRIE

Cranberry sauce & rocket

£11.50

BEER BATTERED HADDOCK(DF)

Mushy peas & tartar sauce

£11.95

CREAMY CAJUN CHICKEN(ADF/AGF)

Creamy cajun sauce, stir fried onions and peppers, Monterey jack cheese, and tomato chilli jam

£13.95

PEPPERED SIRLOIN STEAK(ADF/AGF)

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

£14.50

-Add cheddar cheese £1.50

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

JAPANESE FRIED CHICKEN BURGER

Honey soy glaze, gochujang lime mayonnaise, pickled ginger, shredded gem lettuce & toasted sesame

£17.95

6OZ 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/AG)

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

Please make staff aware of any allergies

MEATS

STEAMED BRAISED BEEF RAG PUDDING

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

£18.50

GARLIC & THYME BUTTER ROAST

½ CHICKEN(GF)

Chimichurri roasted new potatoes, chicken butter hispi cabbage & a roast chicken gravy

£19.95

RED WINE BRAISED BEEF

STEAK(AGF)

Horseradish creamed potato, honey glazed heritage carrots, buttered spring greens, crispy shallots & a red wine beef gravy

£21.95

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 £32.95

8OZ FILLET STEAK £36.95

SAUCES £3.50

Peppercorn sauce

Diane sauce

Blue cheese sauce

VEGETARIAN & VEGAN

THAI PENANG BUTTERNUT

CURRY(V/VE/GF/DF)

Coconut sticky rice, toasted peanuts, coriander & a crispy garlic and chilli oil

£16.95

FENNEL & ROAST PLUM TOMATO

RIGATONI PASTA(V/AVE/ADF)

Fennel, courgette & spinach rigatoni pasta in a roast

SEAFOOD

WHOLETAIL WHITBY BREADED SCAMPI

Triple cooked chips, buttered garden peas, homemade tartar sauce

£16.95

KING PRAWN & NDUJA SAUSAGE RIGATONI PASTA(ADF/AV)

Fennel, courgette, spinach in a roast plum tomato sauce & a garlic & pine nut crumb

£18.50

BEER BATTERED HADDOCK(DF)

Triple cooked chips, mushy peas & tartar sauce

£17.95

CLASSIC SALMON EN CROUTE

Caper, lemon & chive crushed potatoes, roast asparagus, shallot buttered garden peas & a sun dried tomato & white wine sauce

£22.50

PIES

CLASSIC FISH PIE

Mixed leaf salad or seasonal vegetables

£18.95

BRAISED STEAK & ALE PIE

Triple cooked chips, honey roasted carrots, buttered seasonal greens & house gravy

£18.95

THREE CHEESE & ONION PIE(V)

Triple cooked chips, tomato chutney & a mixed leaf salad

£18.95

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

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

Please make staff aware of any allergies

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)

Smoky 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)

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

CREAMY GARLIC & WHITE WINE CHESTNUT MUSHROOMS(V/AGF)

Toasted sourdough, chives, watercress & sweet pickled shallots

MAINS

STEAMED BRAISED BEEF RAG PUDDING

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

NDUJA SAUSAGE RIGATONI

PASTA(ADF/AV/AVE)

Fennel, courgette and spinach in a creamy roast plum tomato sauce & a garlic & pine nut crumb

WHOLETAIL WHITBY BREADED SCAMPI

Triple cooked chips, buttered garden peas, homemade tartar sauce

RED WINE BRAISED BEEF STEAK (AGF)

Horseradish creamed potato, buttered spring greens, crispy shallots & a red wine beef gravy

THREE CHEESE & ONION PIE(V)

Triple cooked chips and a mixed leaf salad

THAI PENANG BUTTERNUT CURRY(V/VE/GF/DF)

Coconut sticky rice, toasted peanuts, coriander & a crispy garlic and chilli oil

GARLIC & THYME BUTTER ROAST CHICKEN BREAST(GF)

Chimichurri roasted new potatoes, chicken butter hispi cabbage & a roast chicken gravy

DESSERTS

OLD BELL INN CLASSIC STICKY TOFFEE PUDDING(V)

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

WHITE CHOCOLATE & LEMON MOUSSE(V/AGF)

Raspberry curd, feuilletine crunch, raspberry meringue & toasted almond

RHUBARB & STRAWBERRY CHEESECAKE

Ginger crumb base, rhubarb jelly, strawberry sorbet, compressed rhubarb & strawberry

FRENCH BRIE & TUXFORD TEBBUTT STILTON

Spiced apple chutney, pickled grapes, pickled baby gherkins, toasted walnuts, butter & a selection of 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

.DESSERTS

OLD BELL INN CLASSIC STICKY TOFFEE PUDDING(V)

Butterscotch sauce served with either ice cream, cream or custard

£8.50

WHITE CHOCOLATE & LEMON MOUSSE(V/AGF)

Raspberry curd, feuilletine crunch, raspberry meringue & toasted almond

£8.50

DARK CHOCOLATE FONDANT(V)

Salted caramel & coffee ice cream, blackberry coulis, hazelnut praline & chocolate crumb

£8.50

RHUBARB & STRAWBERRY CHEESECAKE

Ginger crumb base, rhubarb jelly, strawberry sorbet, compressed rhubarb & strawberry

£8.50

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

Served with either custard, cream or ice cream

£8.50

FRENCH BRIE & TUXFORD TEBBUTT STILTON

Spiced apple chutney, pickled grapes, pickled baby gherkins, toasted walnuts, butter & a selection of crackers

£9.50

ICE CREAMS-£2.50 PER SCOOP(V/AVE/ADF/AGF)

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

Ask your server for any of our other flavour options

Served with a shortbread crumb and a choice of sauce- Strawberry, dark chocolate, raspberry, white chocolate, pistachio