

SUNDAY SET MENU

2 Courses £28/ 3 courses £33

STARTERS

SOUP OF THE DAY(V/AGF)

Warm Sourdough, herb croutons & butter

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

Warm sourdough, chives & sweet pickled onions

ATLANTIC PRAWN COCKTAIL(ADF/GF)

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

CHICKEN LIVER PARFAIT(AGF)

Blackberry & port jelly, red onion and apricot 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

HOUSE CURED ROAST TOPSIDE OF BEEF(ADF/AGF)

SLOW BRAISED LAMB SHOULDER(ADF/AGF) £2 Supplement

24 HOUR BRINED ROASTED CHICKEN BREAST(ADF/AGF)

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

Herb roasted potatoes, creamed potato, seasonal greens, honey 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

RHUBARB & STRAWBERRY CHEESECAKE

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

APPLE & BLACKBERRY CRUMBLE(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

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

SIDES

Jug of house gravy £1.5

Yorkshire pudding £2

Three cheese cauliflower cheese- for 1 £5/ for 2 £8

Goose fat garlic & herb roasted potatoes £6

Sticky braised red cabbage £4.5

Slice of house cured roast topside of beef £5

Slow braised lamb shoulder £8

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

Please make staff aware of any allergies

BREADS & STARTERS

GARLIC, THYME & LEMON MARINATED OLIVES(V/VE/DF/AGF)

£4

Add warm sourdough, toasted rye bread, balsamic glaze & extra virgin olive oil £3

CONFIT GARLIC BUTTER CIABATTA(V)

£7.5

Add cheddar & mozzarella-£1

SOUP OF THE DAY(V/AGF)

Warm sourdough, herb croutons & butter

£8

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

Toasted sourdough, chives & sweet pickled shallots

£9

CHICKEN LIVER PARFAIT(AGF)

Blackberry & port jelly, red onion and apricot chutney & toasted brioche

£10

SMOKED SALMON(AGF/ADF)

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

£10

ATLANTIC PRAWN COCKTAIL(ADF/GF)

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

£10

HAM HOCK CROQUETTES

Apple & fennel salad, garden pea puree & piccalilli puree

£10

PAN FRIED SEABASS(ADF/AGF)

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

£12

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SANDWICHES

All sandwiches are served on a toasted ciabatta with a mixed leaf salad

HONEY ROAST HAM(DF/AGF)

Dijon mayonnaise, tomato, red onion, cucumber & baby gem lettuce

£11

-Add cheddar cheese £1

SMOKED STREAKY BACON & FRENCH BRIE(AGF/AV)

Cranberry sauce & rocket

£11.5

BEER BATTERED HADDOCK(DF)

Mushy peas & tartar sauce

£12

CREAMY CAJUN CHICKEN(ADF/AGF)

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

£14

PEPPERED SIRLOIN STEAK(ADF/AGF)

Caramelised onions, Dijon mustard mayonnaise & rocket

£14.5

-Add cheddar cheese £1

ADD A SIDE TO YOUR SANDWICH

Triple cooked chips **£3.5**

Plain fries **£3.5**

Sweet potato fries **£3.5**

Bowl of our soup of the day **£4**

Truffle & parmesan fries **£4.5**

Salt & pepper fries **£4.5**

BURGERS

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

SALT & PEPPER BUTTERMILK CHICKEN BURGER(AV/AVE)

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

£18

6OZ BEEF BURGER

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

£18

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)**

SIDES

Triple cooked chips **£5**

Plain fries **£5**

Sweet potato fries **£6**

Truffle & parmesan fries **£7.5**

Salt & pepper fries **£7.5**

Beer battered onion rings **£5.50**

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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*

HOUSE CURED ROAST TOPSIDE OF BEEF(ADF/AGF) £21/ Half portion £13

SLOW BRAISED LAMB SHOULDER(ADF/AGF) £23

24 HOUR BRINED ROASTED CHICKEN BREAST(ADF/AGF) £20/ Half portion £13

VEGETABLE NUT ROAST(V/AVE/ADF/AGF) £18

Herb roasted potatoes, creamed potato, seasonal greens, honey roasted root vegetables, Yorkshire pudding & a side of house gravy

MAINS

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

Coconut sticky rice, toasted peanuts, coriander & a crispy garlic and chilli oil
£16.5

Add a roast chicken breast £4.50

BEER BATTERED HADDOCK(DF)

Triple cooked chips, mushy peas & tartar sauce
£18

CHICKEN CAESAR SALAD(AGF/ADF)

House brined roast chicken breast, crispy smoked bacon, parmesan, Caesar sauce, anchovies, baby gem and garlic & herb croutons
£18

STEAMED BRAISED BEEF RAG PUDDING

Triple cooked chips, red wine braised sticky red cabbage & house gravy
£18.5

BRAISED STEAK & ALE PIE

Creamed potato, honey roasted carrots, buttered seasonal greens & house gravy
£20

THREE CHEESE & ONION PIE(V)

Triple cooked chips, tomato chutney & a mixed leaf salad
£19

LEMON BUTTER BAKED HADDOCK(GF)

Leek creamed potato, roast asparagus, samphire and a chive & caper white wine cream sauce
£21

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