

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

Pickled apple & fennel salad, garden pea puree & piccalilli puree

£10

PAN FRIED SEABASS(ADF/AGF)

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

£12

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

Please make staff aware of any allergies

SANDWICHES

Served until 6pm

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 & 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 **£4**

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)**

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MAIN COURSE

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 £4.5

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

BRAISED BEEF RAG PUDDING

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

THREE CHEESE & ONION PIE(V)

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

BRAISED STEAK & ALE PIE

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

LEMON BUTTER BAKED HADDOCK(GF)

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

RED WINE BRAISED BEEF STEAK(GF)

Horseradish creamed potato, honey glazed carrots, buttered seasonal greens, crispy shallots & a red wine beef gravy
£22

10OZ SIRLOIN STEAK £33

8OZ FILLET STEAK £37

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

SAUCES £3.5

Peppercorn sauce

Diane sauce

Blue cheese sauce

SIDES

Jug of house gravy £1.5/ 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 £5.5/ Caesar salad £6.5

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-£1.5 supplement(GF/DF)

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

CHICKEN LIVER PARFAIT(AGF)

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

SMOKED SALMON(AGF/ADF)

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 & sweet pickled shallots

HAM HOCK CROQUETTE-£1.5 supplement

Apple & fennel salad, garden pea puree & piccalilli puree

MAINS

STEAMED BRAISED BEEF RAG PUDDING

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

BEER BATTERED HADDOCK(DF)

*Triple cooked chips, tartar sauce & mushy peas
-£1.5 supplement*

CHICKEN CAESAR SALAD(AGF/ADF)

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

THREE CHEESE & ONION PIE(V)

Triple cooked chips, tomato chutney & a mixed leaf salad

RED WINE BRAISED BEEF

STEAK(AGF)

*Horseradish creamed potato, buttered seasonal greens, crispy shallots & a red wine beef gravy
-£1.5 supplement*

THAI PENANG BUTTERNUT CURRY

(V/VE/GF/DF)

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

LEMON BUTTER BAKED HADDOCK(GF)

*Leek creamed potato, garden peas and a chive & caper white wine cream sauce
-£1.5 supplement*

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 & BLACKBERRY 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*

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