



### **While you wait**

Hummus, chimi churi, crudite, flat bread **£4.95 (v)**

Mixed Olives, tomato salsa **£3.95 (v)**

Mozzarella, basil pesto, sunblushed tomato, pine nuts **£4.95 (n)(v)**

### **Starters**

**Soup of the Day** – warm breads, salted butter **(v) £5.95**

**Pigeon Breast** – honey caramelised fig, beetroot, buttered potato, crispy kale, blackberry jus **£6.95**

**Roasted Garlic Gnocchi** – artichoke, baby turnip, wild mushrooms, blue cheese and chive sauce **£6.75 (v)**

**Smoked Salmon** – radish, pickled diakon, beetroot, watercress, cucumber, crispy potato **£7.95**

**Braised Duck Leg** – sesame crumb, oriental salad, duck bon bon, coriander, hot and sour jus **£7.25**

**Chilli and Garlic King Prawns** – mixed vegetables, chilli and garlic butter emulsion, croute, red pepper and mango salsa **£7.95**

**Black Pudding and Caramelised Onion Scotch Egg** – piccalilli, brown sauce jus **£6.95**

**Cod Cheek Scampi** – saffron and dill mayonnaise, samphire, shallot, lemon and herb butter **£7.75**

**Basil Pesto Tagliatelle** – toasted pine nuts, mange tout, edamame beans ,rocket, confit cherry tomato, shaved mouli **£6.75 (v)(n)**

**Nasi Goreng** – Basmati rice, chilli, spring onion, peppers, poached egg, pak choi

**Chicken £6.50 Prawn £6.50 Halloumi (v) £6.25 Tofu £6.50 (v) vegan on request**

We only use Sapling Home Farm free range eggs. (v) Suitable for vegetarians. (n) Contains nuts, we have a dedicated vegan menu so please ask if you need one.. \* Weights are approximate before cooking. If you have any specific dietary requirements, please let us know – we will always do our very best to assist, we do have intolerance and allergy menus available upon request. A discretionary 10% service charge will be added to tables of 8 or more.

## Mains

**8oz Fillet / 16oz Chateaubriand** – hand cut chips, slow roasted tomatoes, sautéed mushrooms, onion rings, peppercorn or blue cheese sauce **£27.95 / £49.95** (subject to availability, serves two)

**Fillet of Seabass** – buttered new potatoes, creamed iceberg and peas, sunblushed tomato, pea puree, **£16.95**

**Slow Cooked Featherblade** – spinach mash, celeriac puree, confit shallot, kale, parsnip crisps, sticky jus **£17.50**

**Cod Loin** – roast garlic mash, crispy pancetta, braised gem, wild mushroom jus **£16.95**

**Lemon and Thyme Chicken Breast** – roast sweet potato, roast red pepper, 5 bean salad, wilted rocket, parma ham, pan juices **£15.95**

**Lamb Rump** – dauphinoise potato, charred leek, edamame beans, roast baby beetroot, lamb and thyme jus **£17.50**

**Charred Sweet Chilli and Miso Aubergine** – sticky sesame rice, chilli pak choi, red pepper and mango salsa, lotus root crisps (v) **£14.95**

## The Bells Classics

**Beef Burger** - bacon, cheese, lettuce, tomato, onion, house mayo, coleslaw, sourdough bun, fries **£12.95**

**Basil Pesto Halloumi Stack** – lettuce, tomato, onion, charred aubergine and peppers, sourdough bun, coleslaw, sweet potato fries **£12.50 (v)(n)**

**Pie of the Day** – seasonal vegetables, hand cut chips or mash potato **£13.95**

**Three Cheese and Onion Pie** – seasonal vegetables, hand cut chips or mash potato **£13.95 (v)**

**Beer Battered Haddock** - hand cut chips, garden or mushy peas, lemon, tartare sauce **£13.50**

**Thai Green Curry** – Basmati rice, Thai vegetable crackers, crispy kale, mini sweet chilli vegetable spring roll (n)

**Prawn £14 Chicken £13 Halloumi £12.50 (v) Tofu £12.50 (v) vegan on request**

**Sides - House Salad £3 Hand Cut Chips £3.50 Sweet Potato Fries £3.50 Fries £3.50 Onion Rings £3**