



THE BELLS *of* PEOVER

While you wait

Hummus, basil pesto, crudite, flat bread **£4.95 (v)**

Selection of warm breads and olives, butters, roast garlic puree, balsamic vinegar, olive oils **£5.95 (v)**

Starters

Soup of the Day – flavoured bread, salted butter **(v) £5.95**

Pigeon Breast – roast beetroot, confit shallot, black pudding, crushed pistachio, blackberry jus **£7.25 (n)**

Roasted Garlic Gnocchi – artichoke, celeriac purée, spring onion, wild mushrooms, blue cheese and chive sauce **£6.75 (v)**

Smoked Salmon – radish, pickled daikon, beetroot, mixed leaf, cucumber, crispy potato **£7.95**

Ham Hock and Leek Terrine – piccalilli, pickled shallots, toasted bloomer **£6.95**

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

Corned Beef Hash – crushed new potatoes, parsley, spring onion, fried hen's egg, jus **£6.95**

Cod Cheek Scampi – pancetta mayonnaise, cayenne pepper, spinach, pickled shallot **£7.75**

Wild Mushroom Risotto – sautéed wild mushrooms, spinach, white truffle oil **£6.75 (v)**

Nasi Goreng – Basmati rice, chilli, spring onion, peppers, pak choi, pickled ginger and chilli shredded omelette

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 – roast fennel, celeriac, artichoke, mini fondant potatoes, baby onions, parsnip crisps, lemon and parsley pan juices **£16.95**

Slow Cooked Featherblade of Beef – creamed mash, celeriac purée, tenderstem, bourguignon sauce **£17.95**

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

Chicken Breast – wholegrain leeks, potato cake, charred sweetcorn, sweetcorn puree, maple jus **£15.95**

Lamb Rump – dauphinoise potato, spring onion, cavolo nero, roast beetroot, carrot puree, lamb and thyme jus **£17.75**

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 **£12.75 (v)(n)**

Pie of the Day – short crust base and a puff pastry top, seasonal vegetables, hand cut chips or mash potato **£13.95**

Three Cheese and Onion Pie – short crust base and puff pastry top, seasonal vegetables, hand cut chips or mash potato **£13.95**

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

Battered Halloumi “Fish and Chips” - hand cut chips, garden or mushy peas, lemon **£13.50 (v)**

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

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

Sides –

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