



Gluten Free

While you wait

Red pepper Hummus, crudités, sun blushed tomatoes, gluten free bread **£4.95 (v)**

Honey and mustard glazed chipolatas, pork quaver, apple sauce **£5.95**

Starters

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

Pigeon Breast – roast beetroot, confit shallot, slow roast pork belly, crushed pistachio, blackberry jus **£7.25 (n)**

Whipped Goats Cheese – pickled baby vegetables, black olive, gluten free toast **£6.75 (v)**

Crayfish, Mango and Papaya – chilli Infused oil, gluten free croute **£7.95**

Ham Hock and Black Leek Terrine – petit pois, toasted gluten free bread, quails' egg **£6.95**

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

Slow Roasted Chinese Pork Belly – pineapple, caramelised apple, pork quaver **£6.95**

Sweet Potato Risotto – roasted sweet potato, red chilli, **£6.75 (v)**

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

Duck £6.50 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, choice of sauce **£27.95 / £49.95** (subject to availability, serves two)
Peppercorn / Blue cheese / Béarnaise / Red wine Jus / Mushroom

Fillet of Sea Bream –sweet potato fondant, braised baby gem, pancetta jus **£16.95**

Duck Breast – confit duck leg, charred tenderstem, potato rosti, orange jus **£17.95**

Plaice Fillet – stuffed with crayfish and shallots, buttered new potatoes, dill butter sauce **£16.95**

Chicken Breast – roast garlic gnocchi, buttered asparagus, blue cheese and chive sauce **£15.95**

Lamb Rump – spring cabbage, Boulangère potato, lamb and rosemary jus **£17.75**

The Bells Classics

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

Cajun Halloumi Stack – lettuce, tomato, onion, charred aubergine and peppers, gluten free bun, coleslaw, sweet potato fries **£12.75 (v)(n)**

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, (n)

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

Sides –

Tenderstem, harissa, sesame seeds £3 Hand Cut Chips £3.50 Sweet Potato Fries £3.50 Fries £3.50

Onion Rings £3 House salad £3 Blue cheese sauce £2.95 Red wine Jus £2.95 Gravy £2.95

Sweet potato mash £3.00 Béarnaise sauce £2.95 Peppercorn sauce £2.95 Mushroom sauce £2.95