



While you wait

Jalapeno and lime hummus, crudités, sun blushed tomatoes, flat bread **£4.95 (v)**
Selection of artisan breads, butters, roast garlic puree, balsamic vinegar, olive oils **£5.95 (v)**
Breaded macaroni cheese bites, spiced tomato salsa **£5.95**
Cajun spiced whitebait, tartare sauce **£5.95**

Starters

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

Black Pudding Scotch Egg – piccalilli, watercress **£6.95 (n)**

Charred Kidderton Ash –pickled raisins, savoury flapjack, lamb's lettuce, toasted sourdough **£6.75 (v)**

Pan Seared King Scallops – caramelised pear, chorizo **£10.95**

Short rib Hash – slow cooked short rib, new potatoes, spring onion, fried hen's egg **£7.75**

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

Smoked Chicken – blue cheese, pickled baby carrots, micro parsley **£7.25**

Cod Cheek Scampi – tartare dressing, samphire, lemon gel **£7.75**

Chestnut, Sage and Celeriac Risotto – roasted celeriac, sage and chestnut puree **£6.75**

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

Pan Fried Fillet of Seabass – Jerusalem artichoke puree, pickled wild mushrooms, potato rosti **£16.95**

Duck Breast – vanilla mashed potato, fine beans, blackberry jus **£17.95**

Roasted Cod Loin Fillet – Clam and mussel chowder, samphire, crispy kale **£18.95**

Chicken Breast – sweet potato puree, roasted medley of autumn vegetables, parma ham, pan juices **£15.95**

8oz Lamb Rump – beetroot puree, baby beets, tenderstem broccoli, dauphinoise potato, lamb jus **£17.75**

Roast Jerusalem Artichoke – puy lentils, celeriac gratin, parsnip crisps **£13.95 (v)**

Pork Tenderloin – baby carrots, celeriac and apple puree, fondant potatoes, pancetta crisps, sticky veal jus - **£17.95**

The Bells Classics

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

Macaroni Cheese Burger – breaded 4 cheese macaroni cheese, lettuce, tomato, onion, spiced mayonnaise, sourdough bun, coleslaw, sweet potato fries **£12.75 (v)**

Beef Bourguignon Pie – 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 (v)**

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 –

Tenderstem, harissa, sesame seeds £3 Hand cut chips £3.50 Sweet potato fries £3.50 Fries £3.50

Onion rings £3 House salad £3 Sweet potato mash £3.50

Blue cheese sauce £2.95 Red wine jus £2.95

Béarnaise sauce £2.95 Peppercorn sauce £2.95 Mushroom sauce £2.95

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