



While you wait

Red pepper 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)**
Black pudding croquettes, brown sauce **£5.95**
Cajun whitebait, citrus mayonnaise **£5.95**

Starters

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

Baked Camembert – honey, toasted focaccia, crudités **(v) £7.95**

Pan Fried Pigeon Breast – spiced crumb, baby turnip, pearl onions, spiced juices **£7.25**

Mussels – cider and smoked bacon chowder, artisan bread **£7.75**

Pan Seared King Scallops – pea mousse, black pudding croquette, pork crumb **£11.95**

Honey and Mustard Glazed Chicken Wings – apple and celeriac salad, wholegrain mustard emulsion **£7.75**

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

Slow Braised Pigs Cheeks – apple remoulade, caramelised apple sauce, pork crackling - **£7.25**

Kidderton Ash Goat's Cheese– baby beetroots, savoury flapjack, parsley mayonnaise, walnuts **(n) £6.95**

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, 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 – sautéed heritage tomatoes, heritage potatoes, chimmi churri **£16.95**

Duck Breast – cherry gel, baby beetroots, creamed mashed potato, beetroot sauce **£17.95**

Roasted Cod Loin Fillet – chickpea tagine, Moroccan spiced potatoes, cumin crème fraiche **£17.95**

Chicken Breast – sautéed wild mushrooms, mushroom puree, creamed kale **£16.95**

8oz Lamb Rump – garlic and thyme potato rosti, puy lentils, parsnip crisps, lamb jus **£17.75**

Roast Jerusalem Artichoke – puy lentils, garlic mash, parsnip crisps **£13.95 (v)**

Slow Cooked Featherblade – spinach mashed potato, tenderstem broccoli, sticky jus **£17.95**

The Bells Classics

Beef Burger - bacon, cheese, lettuce, tomato, onion, house mayo, coleslaw, sourdough bun, fries **£13.95**

Cajun Halloumi Stack – Cajun spiced halloumi, sun-blushed tomatoes, lettuce, onion, spiced mayonnaise, sourdough bun, coleslaw, sweet potato fries **£12.95 (v)**

Beef Bourguignon Pie – short crust base and a puff pastry top, seasonal vegetables, hand cut chips or mash potato **£14.75**

Three Cheese and Onion Pie – short crust base and puff pastry top, seasonal vegetables, hand cut chips or mash potato **£14.75(v)**

Battered Haddock - hand cut chips, garden or mushy peas, lemon, tartare sauce **£13.95**

Battered Halloumi “Fish and Chips” - hand cut chips, garden or mushy peas, lemon **£13.95 (v)**

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

Halloumi £13 (v) Prawn £14.50 Chicken £13.50 Tofu £13 (v) vegan on request

Sides –

Tenderstem, Almonds £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

Bernaise sauce £2.95 Peppercorn sauce £2.95 Mushroom sauce £2.95