



### **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**

**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**

**Kidderton Ash Goat's Cheese**– baby beetroots, savoury flapjack, parsley mayonnaise, walnuts **(n) £7.25**

**Nasi Goreng** – Basmati rice, chilli, spring onion, peppers, pak choi, pickled ginger and chilli shredded omelette  
**Chicken £6.75 Prawn £6.95 Halloumi (v) £6.50 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 / Red wine Jus / Mushroom

**Pan Fried Fillet of Seabass** – sautéed heritage tomatoes, heritage potatoes, chimmi churri **£16.95**

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

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

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

## 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 **£14.25**

**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 £13.50 (v) Prawn £14.95 Chicken £14 Tofu £13.50(v) vegan on request**

## **Sides –**

**Tenderstem broccoli, almonds £3.50 Hand cut chips £3.50 Sweet potato fries £3.50**

**Fries £3.50 Onion rings £3 House salad £3 Mac & cheese £3.75**

**Blue cheese sauce £2.95 Red wine jus £2.95**

**Peppercorn sauce £2.95 Mushroom sauce £2.95**