



While you wait

Roasted 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)**
Cajun spiced whitebait, tartare sauce **£5.95**

Starters

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

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

Mussels – thai broth, crispy noodles, chilli and spring onion **£7.95***

Pan Seared King Scallops – roast celeriac puree, apple **£11.95***

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***

Chickpea Cake – pickled celery, harissa roast sweet potato, radish **£5.95***

Risotto – roast parsnip, Jerusalem artichoke, parsnip crisps **£6.75***

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

The Bells of Peover, The Cobbles, Lower Peover, WA16 9PZ
tel: **01565 722269** email: **info@thebells of peover.com**

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 – baby fondant potatoes, Jerusalem artichoke, pickled mushrooms, parsnip crisps **£16.95***

Venison Fillet – truffle mashed potato, pickled baby carrots, carrot puree, charred fig **£24.95***

Roasted Halibut – Courgette and cumin fritter, buttered asparagus, toasted cashew, watercress sauce **£22.50***

Chicken Breast – burnt carrot puree, roasted medley of autumn vegetables, pancetta, pan juices **£15.95***

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

Slow Cooked Aubergine – confit shallot, white bean puree, tamarind sauce **£13.95 (v)***

Pork Tenderloin – pomme puree, charred baby leek, sorrel and tarragon sauce - **£17.95***

The Bells Classics

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

Cajun Halloumi Stack – Cajun spiced halloumi, sun-blushed tomatoes, lettuce, onion, spiced mayonnaise, brioche bun, coleslaw, sweet potato fries **£13.95 (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, toasted almonds £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

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