



While you wait

Mixed olives, sun-blushed tomatoes **£3.95 (ve)***

Padron Peppers, Maldon sea salt **£4.50 (ve)***

Red pepper hummus, crudités, sun blushed tomatoes, flat bread **£4.95 (v)***

Cajun whitebait, citrus mayonnaise **£5.95**

Starters

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

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

Breaded Calamari - citrus emulsion, charred lime, rocket salad **£4.95**

Mussels – cider and smoked bacon chowder, toasted focaccia **£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 salsa, olive oil croute, **£7.95***

Slow Braised Pig's Cheeks – apple remoulade, caramelised apple sauce, pork crackling - **£7.25**

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

Nasi Goreng – Basmati rice, chilli, spring onion, peppers, pak choi, pickled ginger and chilli shredded omelette*
Chicken £6.75 Prawn £6.95 Halloumi (v) £6.75 Tofu £6.50 (v) vegan on request

We only use Sapling Home Farm free range eggs. * Weights are approximate before cooking. If you have any specific dietary requirements, please let us know – we will always do our absolute best to assist.

Most of our guests like to leave a small tip for the team but with contactless payment becoming the norm, this is becoming harder for guests to do so, therefore we have taken the step to add a discretionary 10% service charge to your bill which goes directly to the team. Of course, if you prefer not to leave a tip then no problem, we will remove it with no questions asked.

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 – cherrygel, baby beetroots, creamed mashed potato, beetroot sauce **£17.95***

Roasted Halibut Loin Fillet – chickpea tagine, Moroccan spiced potatoes, cumin crème fraiche **£22.50***

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***

Sweet Potato, Pine nut & Thyme Wellington – seared asparagus, confit shallot red wine jus **£14.95 (ve)**

The Bells Classics

Seabass Niçoise - new potato, olives, fine beans, sun blushed tomato, spring onion, anchovies, poached egg **£14.95***

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

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

Jerk Chicken Burger - pineapple salsa, tomato, onion, lettuce, brioche bun, fries, red cabbage coleslaw **£13.95***

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)***

Sticky BBQ ribs - toasted sesame, fries, red cabbage coleslaw **£13.95***

Rogan Josh – Basmati rice, garlic naan, poppadom, mango chutney*

Lamb £13.95 Halloumi £13 (v) Prawn £14.50 Chicken £13.50 Tofu £13 (v) vegan on request

Sides

Tenderstem, Almonds £3.95 Hand cut chips £3.50 Sweet potato fries £3.50

Fries £3.50 Onion rings £3.50 House salad £3