



## Lunch Menu

### NIBBLES

**Artisan Breads(v)** flavoured butter 5  
**Padron Peppers** maldon sea salt 5  
**Marinated Olives\* (v)** sun blushed tomatoes 5  
**Breaded Whitebait** lemon mayo 5

### STARTERS

**Chicken Liver Pate** unicorn chutney 8.5  
**Soup of the Day\* (v)** fresh bread, flavoured butter 7.5  
**Nduja Scotch Egg** aioli, parmesan 8.5  
**Burrata\* (ve)** heritage tomatoes, olives, honey & white balsamic 9  
**Chicken Caesar Salad** gem lettuce, anchovies, croutons, parmesan 12  
**Available as a main 16**  
**Slow Cooked Ox Cheek\*** truffle cheese custard, crispy shallots 9

### SANDWICHES £11

**All sandwiches served with soup of the day and skin on fries**  
**GF available on request**

Club Sandwich  
Oak Smoked Salmon & Pickled Cucumber  
Battered Haddock & Tartar Sauce

\* Is or can be made or is gluten free. 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

**Slow Cooked Lamb Shoulder\*** buttered mash, sticky red cabbage, red wine jus **20**

**Chicken Breast\*** mustard mash, wilted greens, wild mushroom sauce **19**

**Pan Roast Sea Bream Nicoise\*** tomato, olives, baby new potatoes, anchovies

**Ploughman's Lunch** pork pie, parma ham, pickles, mature cheddar, flavoured butter, sea salt fries, sourdough **18**

### THE GRILL

All steaks served with thick chips, slow roasted tomatoes, mushrooms.

8oz Fillet\* **35** 10oz Sirloin\* **28** 16oz Chateaubriand\* (to share) **60**

### SAUCES £3

Peppercorn - Blue Cheese - Mushroom

### PUB CLASSICS

All £11 Monday - Thursday 12pm-5pm

**Pie of the Day** seasonal vegetables, Triple cooked chips, stock pot gravy **18**

**Beer Battered Haddock\*** hand cut chips, mushy or garden peas, lemon, tartare sauce **18**  
Available in half size **12**

**Bells Burger\*** tomato, baby gem, Monterey Jack cheddar, burger sauce, sea salt fries **18**

**Steak frits** 10oz rump steak & skin on fries **15**  
Add sauce and sides.

### SIDES

House Salad **4.5** Fries **4**

Truffle Fries **6** Massey's Chips **4** Cauli Cheese **5**  
Hasselback potatoes & rosemary butter **5**