



The Bell Inn Menu

NIBBLES

Artisan Bread with wild garlic butter *(v)* 4.5

STARTERS

Nduja & Taleggio Arancini (x2) tomato & red pepper aioli 7.5

Croquetas jamon & manchego or leek & cheddar, garlic aioli, parmesan 6.5

Prawns & Chorizo chilli, parsley, butter, Aleppo pepper *(gfa)* 9.5

Confit Pork Ribs *(5)* baby back ribs, sherry bbq sauce, crushed cashew, chives *(gf)* 10

Garlic Mushrooms olive oil, herb-infused butter, grana padano, served on toasted coca bread *(gf)* 8

MAIN COURSES

Pie of the Week mash potato, honey glazed carrots, tender stem broccoli, gravy 17

Bell Inn Burger smoked cheddar, streaky bacon, lettuce, tomato, smoky mayo, sesame bun, fries 18

8oz Rib Eye triple cooked chips, mushroom, roasted tomato, watercress & peppercorn sauce *(gf)* 28

Butter Chicken Curry basmati rice, paratha, kachumber 18

Haddock & Chips Ease Up IPA batter, tartare, triple cooked chips & pea puree 18

Eggplant Parmigiana Tortellini marinara sauce, basil, grana padano *(gf)* 17

Lamb Belly English carrots, broad beans, cauliflower puree, dukkha, lamb jus 22

Crispy Chicken Caesar Salad Crisp romaine, grilled chicken, caesar dressing, parmesan, & croutons 15

Goats cheese tartlet Candied beetroot, seasonal leaves 14

SIDES

Minted New Potatoes 5.5

Greek Salad 6

Fries 4

Triple Cooked Chips 4.5

Sweet Potato Fries 5

Onion Rings 5

DESSERT MENU

Pavlova passion fruit, mango, raspberry sorbet 8

Basque Cheesecake strawberries, crushed pistachio & pistachio ice cream 8

Sticky Toffee Pudding toffee sauce & salted caramel ice cream 8