

# NIBBLES TO START

*£7 EACH OR 3 FOR £18*

**Bowl Of Marinated Olives. (V)**

**Famous Crispy Cheese Dumplings ~ With cranberry sauce.**

**Garlic Mushrooms ~ Creamy garlic mushrooms, served on a toasted baguette. (V)**

**Beer Battered King Prawns ~ Served with buffalo mayonnaise.**

**Lamb Scrumpets ~ Lightly breaded slow cooked lamb bites, served with a minted garlic dip.**

**Salmon & Horseradish Mousse ~ Served with crusty bread & butter.**

*All our dishes are homemade; please let us know if you have any dietary requirements or allergies, as some of our dishes can be adapted. Every effort is made to ensure our dishes are allergen free, but there may be a possibility of cross contamination in a busy kitchen environment.*

*Please note a discretionary 10% service charge will be added to groups of 10 people or more.*

# MAINS

*ALL MAIN DISHES ARE SERVED WITH SEASONAL VEGETABLES & TRIPLE COOKED CHUNKY CHIPS, UNLESS STATED OTHERWISE.*

## BELL INN FAVOURITES

**Pork Tenderloin** ~ Medallions of pork, served with our hunter's sauce of, baby onions, mushrooms, smoked bacon and red wine. Finished with our famous crispy cheese dumplings. **£25**

**Beef & Black Pudding Stack** ~ Beef fillet steak medallions griddle cooked pink, with slices of black pudding. Served with a mushroom & Madeira creamy sauce. **£27**

**Lamb Shoulder** ~ Slow cooked lamb, boned, rolled & sliced, served on a bed of herb & parmesan mash, finished with a red wine & redcurrant sauce. **£24**

**Roasted Vegetable & Mozzarella Parcel** ~ Wrapped in filo pastry and baked until golden. Served with a sun-dried tomato & Marsala sauce. **£18 (V)**

**Salmon & King Prawn Pernod** ~ Slices of salmon & shell-off king prawns, served with a white wine, spinach & cream sauce, finished with a dash of Pernod. **£20**

**Pheasant Breasts** ~ Two pheasant breasts, griddle cooked, finished in a rich sauce of smoked bacon, apricot, stilton & port. **£18**

*(May contain shot)*

## PUB CLASSICS

**Toad in the Hole** ~ A large homemade Yorkshire pudding, with butchers style sausages, served with rich onion gravy & seasonal vegetables. **£18**

**Beer Battered Haddock** ~ Beer battered haddock, served with minted pea puree, tartare sauce, mixed salad, triple cooked chips & a wedge of fresh lemon. **£18**

**Guy's Homemade Pie** ~ Please see our pie board for today's pie flavour. Topped with puff pastry and served with triple cooked chips. **£18**

**Aloo Gobi** ~ Spiced cauliflower, spinach & potato, served with coriander rice, poppadoms & mango chutney. **£17 (V)**

## FROM THE GRILL

ALL OUR BEEF IS FARM ASSURED, AGED FOR A MINIMUM OF 28 DAYS & BUTCHERED IN-HOUSE.

*PLEASE NOTE - ALL WEIGHTS ARE APPROXIMATE & UNCOOKED.*

<p><b>8oz Fillet Steak £34</b></p> <p><b>10oz Sirloin Steak £31</b></p>
---

*Served with triple cooked chips & seasonal vegetables. Plus, your choice of one accompaniment:*

*Please ask if you would like your sauce served separately.*

~ Creamy Peppercorn Sauce OR  
~ Stilton and White Wine OR  
~ Creamy Red Wine & Mushroom

## SMALLER APPETITES & YOUNGER GUESTS

**Mini Sausage & Mash** ~ Two sausages, on a bed of mash, served with onion gravy.

**Mini Aloo Gobi** ~ Spiced cauliflower, spinach & potato, served with rice & poppadoms. (V)

**Mini 'Posh' Scampi** ~ Beer battered king prawns, served with triple cooked chips & garden peas.

**Mini Cheese Dumplings** ~ Served with triple cooked chips, salad & sweet chilli sauce.

ALL PRICED AT £12 EACH

## SIDE ORDERS

*BELL INN CHEESY CHIPS ~  
TOPPED WITH GRATED  
CHEDDAR. £5*

*BELL INN POUTINE ~  
CHIPS TOPPED WITH  
GRAVY & CHEESE. £5*

*TRUFFLE & PARMESAN  
CHIPS £5*

*SKINNY "SKIN-ON" FRIES  
£4.50*

*CRISPY CHEESY  
DUMPLINGS £6*

*HOMEMADE BEER  
BATTERED ONION RINGS  
£4.50*

*EXTRA SEASONAL  
VEGETABLES £4.50*

*EXTRA SAUCE £2.50*