**The Bell Inn ~ Sunday Lunch**

Children’s portions of Roast Dinners are available. (Under 12years) £12

 **Roast Sirloin of Beef ~ Served Pink ~ £20**

 **Roast Loin of Pork ~ £18**

 **Roast Turkey ~ £18**

 **Roast Rump of Lamb ~ Served Pink ~ £20**

All served with roast potatoes, a homemade Yorkshire pudding, rich red wine gravy, a sausage wrapped in bacon and seasonal vegetables.

**The Ultimate “Ruffell “ Roast ~** All four meats, served with extra roast potatoes, sausages wrapped in bacon & Yorkshire puddings. **£28** (Limited Availability)

**Vegetables in the Hole ~** A selection of vegetables, served in a giant Yorkshire pudding, served with peppercorn sauce & roast potatoes. **£18 (V)**

**8oz Fillet Steak ~** Cooked to your liking and served with your choice of peppercorn sauce or stilton & white wine sauce. With chunky chips & seasonal vegetables. **£34**

**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**

**Pheasant & Chorizo ~** Braised pieces of pheasant breast, with chorizo in a rich sherry sauce, served with mashed potato. **£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**

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

**All dishes are subject to availability. *Please let us know when ordering if you have any dietary requirements or allergies. 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. 10% Service charge is added to groups of 10+.***