

The Bell Inn

Eat. Drink. Sleep

Lunch Menu

Starters

Soup du Jour served with Warm Granary Loaf (v)(gf*) **£5**

Smoked Chicken and Pistachio Terrine with Red Berry Compote, a Pickled and Candied Vegetable Salad (gf) **£6.25**

Cromer Crab and Chilli Cakes Served with Chilli and Lime Dressing with Rocket Salad **£6.95**

Binham Blue Welsh Rarebit on a Toasted Ciabatta with a Walnut and Pear Salad (v) **£5.95**

Sandwiches & Paninis

*All served on a choice of White, Granary or Panini
with Dressed Salad and Homemade Coleslaw.*

Mature Cheddar and Spiced Pear Chutney (v)(gf*) **£5.95**

Sliced Chicken Breast, Avocado & Mayonnaise (gf*) **£6.25**

Adnams Beer Battered Fish Finger and Tartar Sauce **£7**

Crumbled Goats Cheese with a Red Onion and Tomato
Relish (v) **£5.95**

Salads

Cromer Crab and Avocado Salad with Buttered New
Potatoes (gf) **£10.95**

Mixed Olive and Sundried Tomato Salad (v)(gf) **£8.95**

Warm Goats Cheese and Balsamic Onion salad
(v)(gf) **£7.50**

Chicken and Sweet Chilli Mixed Leaf Salad (gf) **£8.95**

Pub Classics

Butchers finest Cumberland Sausages with Creamy Mash, Tender Stem Broccoli & Beef Stock Gravy (v*) **£10.95**

BBQ Pulled Pork topped with Cheddar on a Toasted Ciabatta with Sweet Potato Fries and Salad **£11.50**

Chargrilled Minute steak on a Toasted Ciabatta with a Dijon Mayonnaise, Mixed Leaf Salad and French fries **£10.95**

7oz Beef Burger served in a Toasted Brioche Bun with a Tomato and Red Onion Relish, Baby Gem Lettuce, Dill Pickle
and a Garlic Aioli, Twice Cooked Hand Cut Chips and Beer Battered Onion Rings (gf*) **£12.95**

Traditional Adnams Beer Battered Fish and Twice Cooked Hand Cut Chips Served with Tartar Sauce and Homemade
Mushy Peas **£11.95**

Red Onion, Courgette and Cherry Tomato Tart Served with a Feta and Pine Nut Mixed Leaf Salad with Buttered New
Potatoes (v) **£10.95**

Nibbles and Sides

Warm Homemade Focaccia and Ciabatta with
Dipping Oils **£3.95**

Selection of Marinated Olives **£3.50**

Homemade coleslaw **£1.95**

Twice Cooked Chips **£2.50**

French Fries **£2.50**

Sweet Potato Fries **£3**

Garlic Bread **£2.95**

Dressed House Side Salad **£2.50**

Seasonal Vegetables **£3**

Onion rings **£2**

Homemade Desserts

Frozen Banoffee Parfait served with a Peanut Praline, Salted Peanut Crumb and Caramelised Banana (gf) **£5.50**

'Tiramisu' - Dark Chocolate Delice, Coffee Cream Mousse, Aerated Almond Sponge and a Tia Maria Syrup **£5.95**

Glazed Apple Tarte Fine served with Clotted Cream and an Apple Crisp **£5.50**

Triple Chocolate Torte with Frozen Raspberries, Raspberry Gel, Raspberry Meringue and a Raspberry Sorbet **£5.95**

'Norfolk Strawberries and Cream' – Strawberry Panna Cotta served with a Strawberry gel, Macerated Strawberries, Clotted Cream and a Fresh Mint Meringue **£6.50**

Selection of Aldburgh Ice Creams – *Please ask for today's selection* **£1.90 per scoop**

Selection of Locally Sourced Cheeses served with Homemade Spiced Pear Chutney and Water Biscuits **£9.95**

Dessert Wines & Ports

Pacherenc du Vic-Bilh

"Pash-er-onk doo Vick Beel"

Grown in hills south of Armagnac. A blend of local varieties (Arrufiac, Petit & Grand Corbu, Petit Manseng) picked over-ripe, it was barrel-fermented and matured on its lees to lend structure and preserve fruitiness. 12.5%

£2.70 per 50ml

Late Harvest

Made from Sauvignon Blanc Grapes. Heavy Rains during late harvest brought higher levels of sugar than normal resulting in this wine's honey and nature fruit flavours. 12%

£2.90 per 50ml

Taylor's Vintage Port

A perfect accompaniment to cheese and biscuits, the late bottled port is produced from rich fruity wines from single harvest. 20%

£3.25 per 50ml

Dow's Finest Reserve

A rich and fruity blend giving depth and smoothness that perfectly complements Dark Chocolate and Cheese Based Desserts or even on its own. 20%

£3.40 per 50ml

Coffee & Teas

Americano **£1.95**

Cappuccino **£2.50**

Mocha **£2.50**

Latte **£2.50**

Espresso **£1.95**

Hot Chocolate **£2.50**

(with Cream & Marshmallows 50p)

Pot of Tea **£1.50** or 2 for **£2.50**

Choose from English Breakfast, Earl Grey, Red Bush, Peppermint, Lemon & Ginger, Camomile

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN AND OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE LET US KNOW BEFORE ORDERING.

