

# The Bell Inn

Eat. Drink. Sleep.

## Happy Mother's Day

### To Start

Traditional Prawn Cocktail served with Granary Bread & Salad

Duck Liver and Orange Pate with Toasted Brioche and Onion Jam

Moules Mariniere served with Warm Ciabatta

Heirloom Tomatoes and Feta Salad

Homemade Soup of the Day served with Warm Bread

### Main Dishes

Traditional Roast Beef, Norfolk Chicken, Belly of Pork, Lamb or Nut Roast Served with Roasted Potatoes, Homemade Yorkshire Pudding, Chef's Seasonal Roasted Veg & Homemade Stock Gravy

Adnams Beer Battered Fish, with Mushy Peas, Homemade Tartar Sauce and Twice Cooked Chips

Butchers own Sausages & Buttery Mash, Served with Roasted Carrots and Caramelised Onion Gravy (GF\*) (V\*)

Sous Vide Salmon served with Celeriac Puree, Roasted Celeriac and a Parsley Veloute

Homemade Pie of the Day served with your Choice of Potatoes, Roasted Carrots and Homemade Stock Gravy

### Desserts

Mirror Glazed Chocolate Mousse Cake Served with Blood Orange Sorbet

Toffee Apple Crumble Tart Served with Sour Apple Gel & Cinnamon Ice Cream

Millionaires Cheese Cake Served with Salted Caramel Sauce & Honeycomb Ice Cream

Lemon Panna Cotta Served with Lemon Curd, Meringue & Poppy Seed Short Bread

The Bell's Cinnamon Yorkshire Pudding Served warm with Your Choice of Alburgh Ice Cream and Salted Caramel Sauce

Homemade Chocolate Brownie Served with Coffee Ice Cream

Mini Chocolate Fondant and Coffee of your Choice

**1 Course £11.95**

**2 Courses £15.95**

**3 Courses £20.95**

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## For the Little Ones...

### To Start

Garlic Bread topped with Grated Cheese

Soup of the Day served with Warm Bread

Traditional Prawn Cocktail served with Granary Bread & Garnish

### Main Dishes

Traditional Sunday Roast All Served with Roasted Potatoes, Homemade Yorkshire Pudding,  
Seasonal Roasted Vegetables & Homemade Stock Gravy (V\*) (GF\*)

Battered Fish, with Mushy Peas, Homemade Tartar Sauce and Twice Cooked Chips

Sausages and Buttery Mash, Served with Roasted Carrots and Stock Gravy (V\*) (GF\*)

Tomato Pasta with Cheese & Garlic Bread (V)

### Desserts

Homemade Chocolate Brownie and Vanilla Ice Cream

Mini Chocolate Fondant and Chocolate Ice Cream

Toffee Apple Crumble Tart Served with Sour Apple Gel & Cinnamon Ice Cream

Selection of Alburgh Ice Creams

**1 Course £5.95    2 Courses £7.95    3 Courses £9.95**

### Hot Drinks

Americano £1.95

Cappuccino £2.50

Mocha £2.50

Latte £2.50

Hot Chocolate £2.50

Espresso £1.95

*Why not add a flavour syrup to your coffee?*

*Hazelnut*

*Salted Caramel*

*Gingerbread*

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

**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.**