

Nibbles

Selection of Marinated Greek Olives (GF) (V) £3.20

Warm Focaccia & Ciabatta with Dipping Oil (V) £3.50

Starters

Homemade Soup of the Day Served with Warm Bread (GF*) £5.00

Chicken Liver Pate with Onion Jam, Red Chard Dressed Salad & Toasted Brioche (GF*) £5.50

Baked Goats Cheese Topped with Walnut Crumb & Balsamic Onion Mixed Leaf Salad (V) (GF*) £5.95

Moules Mariniere Served with Warm Ciabatta (GF*) £6.25

Salt Cured Duck on a Roasted Fig and Orange Salad with Orange Dressing (GF*) £6.50

Smoked Flaked Mackerel Served with Horseradish Mousse on a Frisee and Cornichon Salad (GF*)
£5.50

Mains

Pan Roasted Duck Breast Served Pink on a Bed of Smoked Bacon Puy Lentils Topped with Crispy Kale
& Pancetta (GF*) £15.50

The Bell Inn Beef Burger in a Toasted Brioche Bun with Dill Pickle and Beer Battered Onion Rings
Served with Twice Cooked Chips £11.95 (GF*)
(add Duck Egg, Cheddar cheese, Brie or Stilton £1.00)

10oz Rump Steak Cooked to Your Liking Served with Baked Portobello Mushroom, Shallots and Vine
Cherry Tomatoes with Twice Cooked Chips £19.25 (GF*)
(add peppercorn, or Blue Cheese Sauce £2.00)

Salmon En Papillote with Green Beans, Vine Cherry Tomatoes and Thyme Butter Served on Buttered
New Potatoes (Served in parchment) (GF*) £14.95

Roasted Butternut Squash & Chestnut Wellington Served with Chestnut and Mushroom Cream Sauce
on a bed of Buttered Kale (V*) £10.95

Moules Mariniere Served with Warm Ciabatta & French Fries (GF*) £10.95

Sausages & Creamy Mash Served with Braised Red Cabbage & Caramelised Onion Gravy (V*) (GF*)
£10.25

Chicken Breast Stuffed with Wild Mushroom & Basil Mousse on a Bed of Crushed New Potatoes
& Shredded Leeks with Red Wine Jus (GF*) £11.95

Stuffed & Rolled Dingley Dell Pork Belly with Apricot & Sage Stuffing on a Potato Fondant with
Braised Red Cabbage & Sage Gravy £12.95

Pie of The Day served in a Short Crust Pastry with Creamy Mash & Roasted Carrots with Homemade
Stock Gravy £10.95

Wild Mushroom & Jerusalem Artichoke Risotto Topped with Rocket &
Parmesan Shavings £9.95 (GF) (V*)

Pub Classics

Whitebait Served with Fries, Salad & Homemade Tartar Sauce £8.95

Wholetail Breaded Scampi, Twice Cooked Chips, Peas & Homemade Tartar Sauce £9.95

Homemade Lasagne Served with Side Salad & Garlic Bread £10.25

Smoked Ham, Local Duck Eggs & Twice Cooked Chips (GF*) £10.25

Adnams Beer Battered Fish, Twice Cooked Chips, Mushy Peas & Homemade Tartar Sauce £11.95

Sandwiches, Panini or Salads

Chicken Breast, Avocado & Mayonnaise (GF*) £6.25

Bacon, Brie & Cranberry Sauce (GF*) £6.25

Locally Sourced Sausages & Onion Jam (GF*) (V*) £6.25

Cheddar Cheese & Homemade Chutney (GF*) (V*) £5.95

Mozzarella, Pesto & Tomato (GF*) (V*) (Contains Nuts) £5.95

Roasted Smoked Ham & English Mustard £5.95

Adnams Beer Battered Fish Finger Open Sandwich & Homemade Tartar Sauce £7.00

Childrens Menu All £5.95

Under 12's

Fish of The Day

Wholetail Breaded Scampi

Homemade Chicken Nuggets

All served with either French Fries or Chips and a choice of Peas, Beans or Salad

Tomato Pasta with Cheese & Garlic Bread (V)

Sausage & Mash (V*) (GF*)

Desserts All £5.95

Mirror Glazed Chocolate Mousse Served with Blood Orange Sorbet

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

Banana Tarte Tatin Served with Vanilla Ice Cream (Please Allow 15 mins)

Millionaires Cheese Cake Served with Salted Caramel & Honeycomb Ice Cream

Lemon Panna Cotta Served with Lemon Curd, Meringue & Poppy Seed Short Bread (GF*)

Selection of Alburgh Ice Creams £1.90 Per Scoop – Ask for today's selection

Selection of Locally Sourced Cheese's served with Homemade Chutney, Grapes & Crackers £8.95

ADD DESSERT WINE AND COFFEES