

Menu

Starters

Charcuterie Board for two (14.00)

Cured meats, cheese, olives, artisan bread and dipping oil

Celeriac, Hazelnut & Truffle Soup (8.00) (V, GF)

Served with crusty thick bread and butter

Figs & Whipped Feta (7.50) (V, GF)

Honey roasted figs served with whipped feta, walnuts and rocket

Scallops (8.50) (GF)

Pan seared scallops with a lightly curried parsnip puree and parsnip crisps

Moules Mariniere (8.50)

Mussels in a white wine, garlic and parsley sauce served with crusty bread (also as a main)

Black Pudding Scotch Quail Eggs (8.00)

Delicate quail eggs surrounded by black pudding, served with mixed leaves and a mushroom pate.

Mains

From the Grill: served with thick cut chips, tomato, mushroom and mange tout (GF)

8 oz Ribeye Steak (23.00)

8 oz Sirloin Steak (22.00)

10 oz Rump Steak (19.00)

T-Bone Steak (30.00)

Fillet (30.00)

Sauces: Peppercorn, Stilton, Chimichurri, Anchovy Hollandaise (3.00)

Bell Burgers (with chips, and salad)

- Beef burger with cheese, lettuce and bacon jam (16.00)

- Lamb burger with feta and mint mayo (17.00)

- Goat burger with tomato relish (17.00)

- Venison burger with caramelised onions (18.00)

- Lentil burger with cheese and lettuce (16.00) (V)

Round of Cumberland Sausage (16.50)

Creamy mash potato with leeks, crispy kale and caramelised onion gravy

Lamb Breast (21.00)

Rosemary and garlic stuffing, dauphinois potato, green beans, chestnut puree and redcurrant gravy

Pork Belly (18.00)(GF)

Sautéed pancetta and savoy cabbage, mustard mash, cider gravy

Sea Bass (18.00)(GF)

New potatoes, samphire, asparagus and a lemon butter sauce

Moules Mariniere et Frites (17.00)(GF)

White wine, garlic and parsley sauce with skinny fries

Gnocchi (16.50)(V)

Beetroot pesto, spinach, goats cheese and pine nuts

Spinach linguine (16.00)(V)

Mushrooms, asparagus & truffle pesto

Chicken Caesar (14.00)(GF)

Chicken breast, cos lettuce, croutons, parmigiana & Caesar dressing

Please ask for any information regarding allergens or nutritional advice.

Please advise your server if you have any food allergies or intolerances,
we are happy to modify our menu to meet your needs.



The Bell Inn

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