Starters

Homemade soup of the day crusty bread £6.95
Baked camembert rosemary & garlic, toast, apple chutney £9.45
Pigs in blankets honey & mustard glaze £8.75
Crispy duck salad hoi sin & plum sauce £9.25/ as a main with sauté potatoes £20.95
Creamy wild mushrooms spinach & chestnuts, toasted brioche £9.95
Tiger prawns sweet chilli & garlic sauce, dipping bread £9.95
Garlic bread/Garlic bread with cheese £5.95/£6.95

To Share

Rustic bread & olives balsamic vinegar, olive oil £10.95
Bell platter chicken goujons, breaded mushrooms, mozzarella sticks, onion rings, garlic bread, BBQ sauce & garlic mayonnaise £18.95

Main Course

The Bell Burger two 4oz Aberdeen Angus patties, American cheese, smoked bacon, mustard mayonnaise, baby gem, brioche bun, chips £19.95 **Add onion rings** £2.95
Roasted cod loin creamy braised leeks, new potatoes, crispy smoked bacon, fresh vegetables £23.95
Local faggots champ potato, red wine gravy, fresh vegetables £19.95
Wholetail breaded scampi chips, peas £19.95
Butternut, feta & spinach crumble dressed salad £19.65
Massaman vegetable curry a mild potato, peanut & coconut based Thai curry, with tenderstem broccoli, steamed rice, poppadoms £19.45 **Add chicken OR prawns £22.95**
Homemade shortcrust pastry pie served with chips, mashed or new potatoes, fresh vegetables, red wine gravy £22.95

Choose from; Steak, ale & mushroom pie OR Pulled chicken, ham & leek pie

The Bell's sizzling skillets

A sizzling skillet of onions & mixed peppers topped with:

King prawns, sweet chilli	**Crispy duck, hoi sin**	**Grilled halloumi, basil pesto**
£22.95	£22.95	£19.95

Served with dressed salad & steamed coriander rice or chips

Chicken fajitas warm tortillas, tomato salsa, guacamole, grated cheese £22.95 **Add chips £3.25**

Steaks on "The Stone"

12oz Rump £29.95 **7oz Fillet** £34.95

28-day dry aged for a fuller flavour & seasoned with smoked sea salt, served on a volcanic rock at 440 degrees to seal in all the flavour, leaving you to cook it as you please.

Choose from one of the following

"Pub" Mushrooms, tomato, chips & onion rings
"Posh" Dauphinoise potatoes, tenderstem broccoli

Add a Sauce: Peppercorn, Garlic & bacon cream or Stilton £3.95

Extras

Marinated olives / Chips / Dressed salad / New potatoes / Fresh vegetables / Onion rings £4.95
Cajun cheesy chips £6.25 Extra bread (sliced ciabatta) £2.95

Desserts

Chocolate & Malteser sundae vanilla & chocolate chip ice creams, Maltesers, Baileys, wafers, cream £8.50
Mulled berry meringue sundae vanilla & red cherry ice creams, mulled fruits, meringue, wafers, cream £8.50
Apple & blackberry crumble ice cream, custard or cream £8.00
Sticky toffee pudding toffee sauce, ice cream, custard or cream £8.00
Red cherry & Amaretto Bakewell tart red cherry ice cream £8.00
Chocolate, almond & pistachio torte Chantilly cream £8.00
Selection of luxury ice creams (3 scoops) vanilla, chocolate chip, red cherry, pistachio, raspberry ripple £7.25
Sorbets (3 scoops) mango or lemon £7.25
Cheese & biscuits English & continental cheeses, savoury biscuits, apple & cider chutney £9.95

Wine list

White

Afrikan Ridge Sauvignon Blanc, South Africa. *From the picturesque Breede River valley. Zesty gooseberry and passionfruit flavours with bright acidity.* **Available by the glass 175ml £7.35 250ml £9.45 £26.95**

Bosco Dei Cirmioli Pinot Grigio, Italy. *Lightly aromatic with ripe citrus, apple, and stone fruit characters.* **Available by the glass 175ml £7.35 250ml £9.45 £25.65**

Kintu Chardonnay, Chile. *Very pure and bright, this unoaked Chardonnay is easy-drinking and refreshing* **Available by the glass 175ml £7.35 250ml £9.45 £26.95**

Afrikan Ridge Chenin Blanc, South Africa. *A fresh, dry Chenin with broad appeal. Classic baked apple and zippy citrus aromas with soft, delicate apple fruit on the palate balanced by crisp acidity* **£28.95**

Finca Manzanos Rioja Blanco, Spain. *A bright yellow wine with gold nuances. Fresh apricot, tropical and white flowers on the nose, which follow on the palate, which is round and very pleasant* **£28.95**

Villa Maria, New Zealand. *An exceptional Marlborough Sauvignon Blanc perfumed with nettle ripe tropical fruits evident on the palate with limey flavours* **£30.95**

Red

San Andres Merlot, Chile. *Attractively soft, creamy, chocolatey nose and a palate bathed in dusky spice* **Available by the glass 175ml £7.35 250ml £9.45 £26.95**

Scenic Ridge Shiraz, Australia. *A soft rounded easy drinking red with well-balanced fruit flavours and a light spicy finish* **Available by the glass 175ml £7.35 250ml £9.45 £26.95**

Despicito Malbec, **Argentina.** *In Argentina the Malbec grape is as Messi and Maradona! Despicito pays tribute to this Argentinean obsession and has re-packaged, re-blended and re-launched this wine to deliver on every front* **Available by the glass 175ml £8.35 50ml £10.75 £30.95**

Artesa Rioja, Spain. *A soft mature oak-ages Rioja with aromas of berry fruit and vanilla* **£32.95**

Sierra Grande, Cabernet Sauvignon, Chile. *Ripe blackcurrant, wild berry fruits, with a hint of grassy herbs* **£30.95**

Calusari Pinot Noir, Romania. *Aromatic and fresh with subtle oak playing a supporting role. A very drinkable Pinot* **£32.95**

Rosé & Fizz

Pink Fox, Zinfandel, USA. *Coral pink in colour. Delicate and refreshing with soft fruit flavours of strawberries.* **Available by the glass 175ml £7.35 250ml £9.45 £26.95**

Bella Modella Pinot Grigio Rose, Italy. *Pale coral pink-strawberry and bramble aromas leads to a crisp dry finish* **Available by the glass 175ml £7.35 250ml £9.45 £26.95**

Prosecco Dolci Colline, Italy. *Fresh and gently fruity fizz from northeast Italy with citrus and green apple aromas. Delicate and lively ion the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish* **20cl £9.65 Bottle £34.95**

Pierre Mignon Brut Champagne, France. *A blend of structure and vivacity, beautiful aromatic complexity, dense and distinguished, with very good persistence. Bright yellow, aromatically intense with mineral notes, yellow fruit and brioche, the palate is dry, firm, zesty, attractive creaminess* **£48.95**