**The Bell Inn ~ Lunch Menu**

**1 Course ~ £14 2 Courses ~ £19**

**Including Tea or Americano Coffee**

**Homemade Pie of the Day ~** Please ask for today’s flavour. Served with seasonal vegetables & your choice of mash, homemade chips or new potatoes.

**Bell Inn “Scampi” ~** Our twist on the traditional classic; Beer battered king prawns & homemade chips, served with salad & homemade coleslaw.

**Beef & Chorizo Pot ~** Tender slow cooked beef, in a red wine & chorizo sauce, topped with a cheddar & horseradish dumpling, served with homemade chips and salad garnish.

**Home-cooked Honey Mustard Ham ~** Servedwith homemade chips and a brace of fried eggs.(GFO)

**Goan Vegetable Curry ~** Our homemade mixed vegetable curry with coconut, lime & coriander, served with rice, poppadoms, mango chutney and a wedge of lime.(Vegan & GFO)

**Pork, Cheddar & Chive Melt ~** Chunks of pork tenderloin, cooked with a cider & chive sauce, topped with melted cheddar and served with homemade chips & salad.

**Duck Leg Confit ~** Slowly roasted, served on a bed of buttery mash potato and creamy au poivre sauce. (GF)

**Mexicana Mac ‘N’ Cheese ~** Peppers, tomato & spinach in a sweet chilli, white wine & cheddar cheese sauce, gratinée & baked in the oven, served with salad & garlic bread. (V)

**Bell Inn Ploughmans** ~ Honey mustard ham, Cornish brie, pickles, red onion chutney, crusty bread, homemade coleslaw, apple & grapes. (Swap ham for Stilton to go Veggie!) (GFO)

“**All our dishes are homemade; please let us know if you have any dietary requirements or allergies, as many of our dishes can be adapted.”**

*GFO – Gluten Free Option available, please ask.*

*Please note - due to the way our chips are cooked, we cannot make them gluten free – please ask to swap to new potatoes or mash potatoes.*

**Homemade Desserts**

**Included in the two course menu.**

**Sticky Toffee Pudding ~** Served with toffee sauce &Marshfield ice-cream.

**White Forest Cheesecake ~** White chocolate cheesecake, topped with a cherry & kirsch compote.

**Lemon Tart ~** Served with raspberry sorbet.

**Chocolate Brownie Sundae ~** Layered with salted caramel ice-cream, toffee sauce & Chantilly cream.

**Individual Banoffee Pie** ~ A crumbly biscuit base, with bananas & toffee sauce, topped with freshly whipped cream.

**Trio of Sorbet & Ice-Cream ~** Three scoops of different flavoured sorbets & Ice-cream, all from Marshfiled Farm. **(GF)**

(Please ask for our flavours board)

**Compliment your dessert with a glass of our dessert wine or port;**

Heaven on Earth Dessert wine (Vegan & Organic) ~ 100ml &6.50 Bottle £30

Taylors Fine Ruby Port ~ 100ml £4.50 Bottle £30

Taylors 10 Year Tawny Port ~ 100ml £8 Bottle £45

**Coffee’s & Tea’s**

Americano ~ £2.50

Plain Floater Coffee ~ £3.00

***Why not make your coffee a liqueur coffee?***

***Add any liqueur from our bar.***

Latte ~ £2.95

Cappuccino ~ £2.95

Espresso ~ £2.75

Cafe Mocha ~ £2.95

Hot Chocolate £2.95

Pot of Tea for One ~ £1.95

Herbal Tea ~ £2.50