**The Bell Inn ~ Lunch Menu**

**1 Course ~ £13 2 Courses ~ £18**

**Including Tea or 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.

**Quarter Crispy Duck ~** Served with our redcurrant, orange & pink peppercorn sauce, homemade chunky chips & seasonal vegetables.

**Hunters Pork Casserole ~** Tender chunks of pork tenderloin, in a red wine, bacon, baby onion & mushroom gravy, topped with two crispy stilton dumplings. Served with homemade chips & seasonal vegetables.

**Beer Battered Cod ~** In our homemade Arkells beer batter, served with traditional style homemade chips, minted crushed peas & tartare sauce.

**Salmon & King Prawn Mornay ~** King prawns, pieces of salmon, mushrooms & spinach, in a cheesy mornay sauce, topped with breadcrumbs & baked until golden, served with a side salad & new potatoes.

**Kashmiri Curry ~** Our homemade sweet and spicy kashmiri sauce, with a selection of vegetables, served with rice, poppadoms, mango chutney and a wedge of lime. **(Vegan)**

**Beef Stroganoff ~** Strips of fillet steak &button mushrooms, in a sauce of paprika, lemon zest, garlic, brandy and cream, served with rice.

**Three Cheese & Truffle Tagliatelle ~** Tagliatelle, tossed in a creamy three cheese sauce, with a hint of truffle. **(V)**

**Trio of Sausages** ~ Served on a bed of creamy mash potato, with a red wine sauce. (Please ask for today’s flavours)

“**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.”**

**Homemade Desserts**

**Included in the two course menu.**

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

**Galaxy Milk Chocolate Cheesecake ~** Drizzled with a salted caramel sauce.

**Black Forest Brownie Sundae ~** Homemade brownie, layered with vanilla ice-cream, brandy soaked cherry compote and Chantilly cream.

**Traditional Bread & Butter Pudding ~** Served warm with homemade custard.

**Individual Banoffee Pie ~** Topped with freshly whipped cream.

**Trio of Sorbet & Ice-Cream ~** Three scoops of different flavoured sorbets & Ice-cream. **(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

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

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

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