

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.

The Bell Inn Pork Pot ~ Chunks of pork tenderloin, smoked bacon, paprika, peppers & mushrooms, in a creamy white wine and spinach sauce, topped with a crispy stilton dumpling, served with crusty bread & a side salad.

Beer Battered Seabass ~ A fillet of seabass, in our homemade beer batter, served with homemade chunky chips, minted crushed peas & tartare sauce.

King Prawn Mornay ~ King prawns, 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.

Mexicana Tagliatelle ~ A selection of mushrooms, peppers, spinach and tomatoes, tossed with tagliatelle in a sweet chilli & white wine sauce, topped with cheese & gratinée, served with garlic bread.

Bubble & Squeak ~ Crushed potato, onion & cabbage, pan fried & topped with smoked bacon & two fried eggs.

10% Gratuity will be added to parties of 10 people or more.

Homemade Desserts

Included in the two course menu.

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

Mint Chocolate Cheesecake ~ Served with a drizzle of coulis.

Brownie Sundae ~ Homemade brownie, layered with salted caramel ice-cream, homemade toffee sauce and Chantilly cream.

Raspberry & White Chocolate Brulee ~ Served with a homemade shortbread.

Rhubarb Eton Mess ~ Served in a tall glass, with homegrown rhubarb compote, Chantilly cream and homemade meringue.

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.*

