

MENU

MAIN COURSES

Fish & Chips	£14.50
Tartare sauce, lemon wedge, mushy peas and hand cut chips	
Beef Burger (GFO)	£14.50
Beef patty, cheese, lettuce, tomato, gherkins, onion & house sauce served with fries	
BBQ Chicken Burger (GFO)	£13
Deep fried chicken breast, lettuce, tomato, onion, gherkins & Barbeque sauce served with fries	
Mushroom Burger (V / VGO / GFO)	£12.50
Portobello Mushroom, Goats cheese, caramelized onion, tomato, lettuce, onion & gherkins served with fries.	

PIZZAS

Margherita & Basil (V)	£14
Mozarella cheese, tomato and basil leaves	
Quattro Formaggi (V)	£15
Stilton blue, goats cheese, parmesan and mozzarella	
Carnivore Delight	£16
Chorizo & Salami	

STARTERS

Soup Of The Day (V+ GFO)	£6.50
Served with home made foccacia bread	
Tempura Cauliflower (VG)	£7
Hoisin sauce & sesame seeds	
Chicken Liver Parfait (GFO)	£8
Toasted brioche, chutney & cornichons	
Chilli & Garlic Prawns	£8.50
Baby corn, mangetouts, beansprouts, pak choi	

CHEFS SPECIALS

Duck Breast (GF)	£17.50
Creamy mashed potatoes, beetroot purée, glazed vegetables with an orange & cherry jus	
Steak & Guinness Pie	£16
Served with a side of glazed seasonal vegetables or chips	
Vegetarian Lasagna	£15
Mushroom ragu, spinach, sweet potato & mozzarella cheese	
Sirloin Steak (GF)	£24
Handcut chips, portobello mushroom, tomatoes & choice of peppercorn or stilton blue cheese sauce.	
Cod & Sauteed New potatoes (GF)	£17
Cod served in a rich white wine sauce & French beans.	
Mushroom & truffle Risotto (V/GF)	£15
Add Chicken	£3

SIDES

Fries	£3.50
Hand Cut Chips	£4.25
Truffle Fries	£4.25
Onion Rings	£4.75

We **cannot** guarantee that our kitchen is free from cross-contamination. All of our dishes may contain traces of nuts

Please Note:
The Bell at Hardwick has a strict allergen policy. We are not able to cater for any individual with a severe nut allergy or those with Coeliac disease.

V = Vegetarian
VG = Vegan
GF = Gluten Free
O = option

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DESSERTS

Carrot & Walnut Cake £8

Served with cream cheese frosting

Chocolate Brownie (GF) £8

Served with vanilla ice-cream and chocolate sauce

Rum Poached Pineapple (VGO) £8

Served with coconut mousse, syrup and vanilla ice-cream

Cheeseboard (GFO) £11

Selection of cheeses, assorted crackers, grapes & chutney

LIQUEUR COFFEES

Affogato £6

Vanilla ice-cream & espresso

The Coffee Liqueur £6.50

Kahlua, espresso & double cream

Baileys Latte £6.75

Espresso, baileys & milk

Italian Coffee £7

Disaronno, espress & double cream

Irish Coffee £7.80

Jamesons whiskey, espresso & double cream

Double Amarula £5.50

South Africas version of Baileys

Double Tia Maria £5.70

TEAS

English Breakfast / Decaf £2.25

Earl / Lady Grey £2.45

Peppermint £2.45

Green Tea £2.45

Lemon & Ginger £2.45

Strawberry & Raspberry £2.45

COFFEES

Espresso £2.75

Americano £2.95

Flat White £3.25

Cappuccino £3.35

Cafe Latte £3.50

Hot Chocolate £4

Mocha £4.25

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