

Starters

Homemade Soup

Leek & Potato with French bread 7.50 v gfo

Mixed Olives

In our marinade of herbs & garlic with French bread 5.95 v

Prawn Cocktail

Prawns in a Marie Rose sauce on iceberg lettuce 9.00 gf

Charcuterie

Prosciutto chorizo & salami olives oil & French bread 9.50

Calamari

In Panko breadcrumbs with homemade tartare sauce 8.50

Whitebait

Served with bread & lemon wedge 8.00

Baked mini camembert with cranberry sauce

Mains

Fish & Chips

Cod in our beer batter with chips peas & homemade tartare sauce 17.50

Scampi

With homemade tartare sauce chips & peas or salad 16.00

Bell Burger

7oz burger with cheese lettuce mayonnaise dill pickles in a brioche bun with chips & salad 15.00 gfo

Mushroom Stroganoff

Vegetarian stroganoff with rice 12.50 v gf

Grilled Halloumi Burger

In a brioche bun with chilli jam salad & chips 13.00 v gfo

Ham Egg & Chip

Our ham hand carved two eggs & triple cooked chips 13.50 gf

Chilli con Carne

Homemade Chilli with rice & side of grated cheese 15.00

Moussaka

Homemade with aubergine & minced lamb served with salad & chips 15.00

Steak & Ale Pie

Homemade served with chips, mash or new Potatoes vegetables & gravy 16.50

Seafood Linguine

18.50
sauce with garlic bread

Bangers & Mash

Three Bucks sausages mash peas & onion gravy 15.00

Warm Chicken Salad

Diced chicken breast with spicy chorizo in a mixed salad with diced fried potato 16.50 gf

Goats Cheese & Beetroot salad

Grilled honey drizzled goats' cheese on toasted bread 15.75 v gfo
in a mixed salad with balsamic roasted beetroot

V-vegetarian gf-gluten free ve –vegan gf+-gluten free option available ve-vegan any further allergy and intolerance information is available on request.

All dishes are prepared in an environment where nuts may be present. Fish may contain small bones