

Starters

Homemade Soup

Carrot & Coriander 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

Mackerel Pate

Homemade served with lemon & toast 8.00

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 15.00 gfo
dill pickles in a brioche bun with chips & salad

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 14.00 gf

Chilli con Carne

Homemade Chilli with rice & side of grated cheese 15.00

Chicken Curry

Dhansak style medium spiced curry with rice 16.00
poppadums, mango chutney & yoghurt

Steak & Ale Pie

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

Chicken & Mushroom Pie

Homemade served with chips mash or new 16.00
potatoes vegetables & gravy

Bangers & Mash

Three Bucks sausages mash peas & onion gravy 16.00

Warm Chicken Salad

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

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