

STARTERS

The Bells Corned Beef Hash - £7.25

Corned beef hash topped with a fried egg

Salt & Pepper Chilli Squid - £7.95

Salt & pepper chilli squid served with a chilli dipping sauce

Classic Prawn Sundae - £8.50

Classic prawn sundae served with crusty bread

Soup of the Day- £6.25

Soup of the day served with warm soda bread (v)

Baked Camembert - £7.25

Baked camembert served with toasted soda bread (v)

MAINS

THE BUTCHERS BLOCK

Grilled 10oz Ribeye Steak - £23.50

Grilled 10oz ribeye served with grilled tomato, sauté mushrooms, peas, pearl onions & fries

Belly of Pork - £16.50

Belly of pork served on a bed of crushed new potato & cabbage with a spinach & parsnip gratin

Bells Beef Burger - £12.50

Bells beef burger (classic 10oz) topped with cheese, bacon & caramelised onions & served with fries

Bells Chicken Burger - £12.50

Bells chicken burger (panko chicken fillet) topped with cheese, bacon & caramelised onions, served with fries

Sausage & Mash - £10.95

Sausage & mash served with onion & gravy

THE CATCH

Classic Bells Beer Battered Catch of the Day - £12.95

Classic Bells beer battered catch of the day served with chips & mushy peas

THE ALLOTMENT (v)

Egg Plant Parmigiana - £15.50

Layers of egg plant & tomato sauce with Vegan cheese, served with a side salad (v)

Vegan Vegetable Curry - £12.50

Vegan vegetable curry served with mushrooms rice & cauliflower fritter (v)

LUNCH TIME* LIGHT BITES

A selection of sandwiches & fries are available to order at lunch times only (*12pm - 3pm)

Bacon & Brie served with Fries - £7.50

Sandwich only - **£5.95**

Ham & Tomato served with Fries - £7.50

Sandwich only - **£5.95**

Cheese Ploughman's served with Fries - £7.50

Sandwich only - **£5.95**

Prawn & Marie Rose served with Fries (v) - £7.50

Sandwich only - **£5.95**

All served on a choice of brown or white bread.
Please check for availability of Vegan sandwiches

POTS & PANS FOR 2 (SHARERS)

All the Pots & Pans are designed for 2 people to share

The Meat One - £18.50

Corned beef hash, sticky Teriyaki beef skewers & roasted chicken wings, served with a ranch sauce, garlic flat bread & onion rings

The Fish One - £18.50

Salt & pepper chilli squid, shell off pan fried king prawns & panko fish goujons, served with a sticky orange sauce, tomato & red onion salad & herb flat bread

The Veg One - £15.50

Cauliflower & spring onion fritters, sauté garlic mushrooms in a creamy white wine sauce & egg plant parmigiana in a tomato sauce with Vegan cheese, served with cracked black pepper flat bread & sweet potato fries

DESSERTS

The Bells Cream of Heaven - £7.95

Natas Do Céu

Layers of fluffy mousse, crumbled biscuits & creamy egg custard

Chocolate Brownie - £7.95

Vegan option available

Crumble & Custard - £7.95

Please ask your server for the crumble of the day

Ice Cream Van - £7.95

An ice cream sharing platter with various flavours & toppings

Cheese Board - £7.95

HOT DRINKS

Americano - £2.30

Latte - £2.55

Cappuccino - £2.55

Espresso - £1.90

Decaf Coffee - £2.30

Hot Chocolate - £2.75

Mochaccino - £2.70

Tea - £2.30

A variety of herbal teas are available, please ask your server for more details

A selection of **Liqueur Coffees** are available, please ask your server for more details

WINE LIST

WHITE WINE

1) The Bells House White - £16.50

By the glass: 175ml - £4.50 250ml - £5.75

2) McGuigan Black Label Chardonnay (Australia) - £17.25

This wine has a smooth creamy palate with sweet tropical fruit and melon flavours. A touch of oak makes this a versatile wine that will accompany all food styles.

By the glass: 175ml - £4.75 250ml - £6.50

3) Portobello Pinot Grigio (Italy) - £17.25

The pale hue of the wine gives way to hints of perfume, pears, stone fruit & lime, as well as the occasional floral note. Fresh & vibrant acidity results in a light, easy drinking wine.

By the glass: 175ml - £4.45 250ml - £5.95

4) Marlborough Sauvignon Blanc (New Zealand) - £22.00

Very zesty on the palate with lots of lime & a nettle herbaceous flavour, this is an aromatic & classic New Zealand Sauvignon Blanc.

By the glass: 175ml - £5.75 250ml - £8.50

RED WINE

5) The Bells House Red - £16.50

By the glass: 175ml - £4.50 250ml - £5.75

6) Bodegas Rasillo Rioja (Spain) - £18.00

Light to medium-bodied with the emphasis on primary red fruit flavours. An attractive fruity structure and elegant finish. Great with barbecued foods, red meats, poultry & cheese.

By the glass: 175ml - £4.80 250ml - £6.00

7) Cahors Malbec - £21.00

By the glass: 175ml - £5.90 250ml - £8.50

8) Yellow Tail Shiraz (Australia) - £21.00

A fairly weighty red, with a pleasing balance between ripe fruit & savoury, earthy notes on the nose. The palate is succulent & mouth-filling, with lashings of red berry & brambles.

By the glass: 175ml - £5.90 250ml - £8.50

ROSÉ WINE

9) Cavatina Pink Pinot Grigio (Italy) - £18.50

Fresh and light with apple and pink grapefruit flavours.

By the glass: 175ml - £5.50 250ml - £6.50

10) Barefoot White Zinfandel (California) - £18.50

Full of luscious pineapple & strawberry flavours. Barefoot White Zinfandel tastes deliciously fruity. Great served with seafood.

By the glass: 175ml - £5.90 250ml - £6.50

SPARKLING WINE

11) Vino Spumante Prosecco (Italy) - £22.50

Delicate & aromatic with a light body & fine bubbles. This wine carries lots of fresh peach, pear, apricot & apple with a revitalising finish.