

MENU

To Start

Ginger & Chilli Chicken Goujons	6.00
Deep Fried Breaded Whitebait	6.50
Homemade Smoked Mackerel & Horseradish Pate WR: Ai Galera	6.50
Breaded Brie & Homemade Chutney	6.00

The Middle

Homemade Turkey Tagine with Basil Infused Couscous	11.00
Pan Fried Lambs Liver & Bacon served with Gravy	10.00
The Bell's Chunky Chilli served with Rice and Salad WR: Argentine Malbec	10.90
Pan Fried Pork Tenderloin Fillet Medallions on Crushed New Potatoes & Caramelised Apple	12.00
Pie of the Day – please check the specials board for availability	
Steak of the Day – please check the specials board for availability	

Fishy Dishes

Deep Fried Breaded Plaice	10.00
Swordfish Steak & Crabmeat en Papillote WR: Chenin Blanc/Viognier	12.00
Deep Fried Breaded Wholetail Scampi	10.00
Fishy Dish Special – please check the specials board for availability	

Vegetarian Selection

Spinach, Pine-nut, Cherry Tomato & Mozzarella Suet Style Pudding	11.00
Chef's Mushroom Stroganoff served with Rice & Salad	10.00
Beanie's Vegan Mixed Bean Bake – 5 bean mix in onion, celery & tomato sauce	9.50
Spinach & Ricotta Cannelloni on a Tomato Concasse & Cheesy Sauce	10.00

Unless indicated, all dishes are served with a choice of salad or seasonal vegetables and either chips, new potatoes or sweet potato fries(+£1)

The Extras

Chips/Cheesy Chips/Sweet Potato Fries	2.50 / 3.00 / 3.50
Salad	1.50

Last food orders 15 mins prior to end of service.
Please inform your server if you have any specific dietary requirements or food allergies.
A 10% service charge will be automatically added to bookings of 6 or more persons.
WR – Wine Recommendation