

THE BELL INN

## 2 COURSE $£ 18,80$

For the table
Pork Scratchings Breaded Blanchbai GFA Baked Bread, Oils \& Olives Roast apple sauce, sriracha Bloody Mary Ketchup GFA,V,VG $£ 7.50$ mayo $£ 7.50$
£7.50
Starters

Soup of the Day GFA
Crusty Sourdough
Bread \& butter
garden pickled vegetables, piccalilli creme, croutes
Ham Hock \& Chicken
Terrine GFA

Spaghetti of Courgette GF,
VG Toasted flaked almonds, pesto tomato vierge dressing

## Mains

Ham, Egg and Chips GF, watercress egg served your way

Pie of the Day, mashed potato, greens, gravy
Sides
Seasonal Greens GF,V £6
Honey Glazed Carrots GF,V £6
Garlic Mushrooms GF,V £6

Vegan Garden Burger GFA,VG,V
seasonal salad, chips, chili jam

House Salad GF,VG $£ 6$
Sweet Potato Fries GF,V £6
Classic Caesar Salad GFA $£ 6$

Dessert Add dessert for $£ 5$

Apple \& Raspberry
Crumble cinnamon ice cream

Sticky Toffee Pudding
Rum\& Raisin ice cream

Classic Panna Cotta GF fresh strawberries and sorbet

Food and beverage intolerances: Before you order your food and drinks please speak to a member of staff if you would like to know our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens. A discretionary service charge of $12.5 \%$ will be added to your bill.

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GF = Gluten-free. GFA = Gluten-free available. }V=\mathrm{ Vegetarian }VG=V=\mathrm{ Vegan. DF = Dairy-free
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