



The Bell Inn

MOTHERS DAY LUNCH

2 COURSES FOR £31.95 per person

3 COURSES FOR £40.95 per person

STARTERS

HAM HOCK & CHICKEN TERRINE (GFA)

Served with celeriac remoulade, pea purée, berries purée & sourdough bread

GRILLED PROSCIUTTO ASPARAGUS (GF)

Served with a poached egg & truffle parmigiana crisps

DUCK BON BON (GF)

Served with Asian slaw & sweet chilli sauce

BETROOT & SALMON ARANCINI (GF)

Served on a bed of smoked aubergine dip & gremolata

MAINS

ROAST SIRLOIN OF BEEF (GFA)

Yorkshire pudding, roast potatoes, roasted root vegetables, seasonal greens and red wine gravy

SLOW COOKED LAMB SHANK (GFA)

Yorkshire pudding, roast potatoes, roasted root vegetables, seasonal greens and red wine gravy

ROAST PORK PORCHETTA (GFA)

Yorkshire pudding, roast potatoes, roasted root vegetables, seasonal greens and red wine gravy

PAN FRIED COD (GF)

Herb coated, on a bed of prawn potato salad & bouillabaisse sauce

PEA RISOTTO (GFA) (V)

Asparagus & Goats cheese

DESSERTS

MILLIONAIRE CHOCOLATE TART

Served with white chocolate ganache

PISTACHIO CRÈME BRÛLÉE (GFA)

Served with sable biscuit and summer fruits

SUMMER FRUITS PAVLOVA (GF)

Served with cream & summer fruits coulis

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.

GF = GLUTEN FREE GFA = GLUTEN-FREE AVAILABLE V = VEGETARIAN VG = VEGAN DF = DAIRY-FREE