

SUNDAY LUNCH

1 COURSE 15.95, 2 COURSES 20.95, 3 COURSES 25.95

STARTERS 6.95

HOMEMADE SOUP OF THE DAY (V)(GF*)

Please ask your server for details.

Served with a warmed fresh bread roll & butter.

SMOKED SALMON (GF)

Cucumber ribbons, beetroot, horseradish, crème fraiche & potato salad.

CAJUN BUTTERMILK FRIED CHICKEN

Pineapple slaw & chipotle mayo.

PAN FRIED GOATS CHEESE (V)

OR TOFU (VE) (GF)

Fig, beetroot, toasted seeds & balsamic vinegar.

SIDE ORDERS

SEASONAL VEGETABLES (VE) 3.95

CHIPS (VE) 3.95

CHIPS & CHEESE (V) 4.95

ONION RINGS (V) 3.95

MAINS 15.95

ROAST TOPSIDE OF BEEF

ROAST PORK LOIN & CRACKLING

ROAST CHICKEN SUPREME

THE BELL'S HOMEMADE NUT ROAST (V, VE & GF)

All served with homemade Yorkshire pudding, roast potatoes, mashed potatoes, stuffing, cauliflower cheese & seasonal vegetables

Accompanied with a gravy boat (VE & GF available)

CHILDREN/OAP, SMALLER PORTION, AVAILABLE 9.95

DESSERTS 6.95

STICKY TOFFEE PUDDING (V)

In a rich butterscotch sauce

Served with custard

TRIPLE CHOCOLATE BROWNIE (V)

Perfect mix of chocolate chips, chunks of Hersey's Kisses, in a chewy chocolate brownie

Served hot, with chocolate or vanilla ice cream.

BISCOFF CHEESECAKE (V)

Crunchy biscuit base with a layer of biscoff spread & rich smooth cheesecake. Served with cream

WHITE CHOCOLATE & RASPBERRY ROULADE (VE) (GF)

A fruity swiss roll wrapped in fresh raspberry & white chocolate. Served with cream

FRISBY CHEESEBOARD (£4 SUPPLEMENT)

Colston Bassett Stilton, Sparkenhoe Red Leicester, Baron Bigod Soft Cheese.

Served with artisan biscuits, grapes, celery & chutneys.

V - SUITABLE FOR VEGETARIANS

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VE* - ADAPTABLE FOR VEGANS

GF - GLUTEN FREE

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ALLERGIES -

PLEASE LET THE SERVER KNOW IF YOU HAVE ANY ALLERGIES.

