



Please Inform Your Server of Any Dietary Requirements or Allergies When Placing Your Order

Starters

FISH CAKE, SMOKED SALMON, HOLLANDAISE SAUCE	8
NDUJA SAUSAGE & KING PRAWNS ON FOCACCIA TOAST	8.5
ROASTED PEPPER HUMMUS, FLAT BREAD (VE)	7
CHUNKY TOMATO SOUP (VE)	6.5
HAM HOCK TERRINE, PICCALILLI & PEA SHOOTS	8
CRISPY TERIYAKI BEEF, SESAME SEEDED SEAWEED	8.5
CRISPY SOFT SHELL CRAB, MANGO CHUTNEY	8
GARLIC MUSHROOM, BLUE CHEESE & WALNUTS ON TOAST	7
KING PRAWNS IN GARLIC BUTTER, BREAD	8
GRILLED PEPPER ARANCINI, TOMATO SAUCE (VE)	7

Our Food is Freshly Prepared to Order.
Why Not Grab a Starter While you Wait?
Please Allow Longer Cooking Times for Busy Periods...
Thank You in Advance

Bells Signature Dishes

COD SUPREME FILLET 28

Pan Fried Cod Fillet, Served with Green Vegetable Fricassee, Sesame Seaweed & Cauliflower Veloute Split with Nduja Oil

BEEF WELLINGTON 33

Beef Wellington Served with Black Truffle Mashed Potatoes, Heritage Carrots, Parsnip Crisp, Beef Dripping Crumb & Cognac Sauce

DUCK BREAST 30

Sous Vide Duck Breast Finished in the Pan Served with Gratin Potatoes, Sautéed French Beans, Blue Cheese & Almonds, Glazed Beetroot, Morello Cherry Reduction

HAM HOCK 25

Braised on the Bone in a Premium Lager, Finished with Honey Glaze.
Served with New Potatoes, Roasted Carrots

BRAISED BEEF CHEEK 30

Slow Cooked Beef Cheek packed with a Rich & Unique Savoury Beef Flavour, Served with Sweet Potato Mash, Grilled Leek, Beef Dripping Crumb & Red Wine Reduction

V-Vegetarian VE-Vegan VEO-Vegan Option
Gluten Free Menu Available

Ask For Our
Loyalty Discount Card

Bells Grill

Our Steaks are Served with Hand Cut Chips, Tomatoes, Garlic Mushrooms, Onion Rings, Peppercorn Sauce

T-BONE STEAK 38 (Recommended Medium Rare)

FILLET STEAK 32 (Recommended Rare)

RUMP STEAK 24 (Recommended Medium)

CHATEAUBRIAND 60 (Recommended Rare)

Bar Snacks & Sharing Boards

NACHOS PLATTER (V) 15

Nachos, Cheddar & Nacho Cheese Sauce, Jalapeños, Guacamole, Yoghurt, Tomato & Gherkin Salsa

Add Beef Chilli £3

ANTIPASTI BOARD (VEO) 18

Sweet Potato & Chickpea Curry, Roasted Red Pepper Hummus, Olives, Feta, Flat Bread, Arancini, Dressed Leaves, House Salad

SEAFOOD BOARD 22

Garlic Prawns, Fish Cake, Crispy Soft Shell Crab, Smoked Salmon, Squid Bites, Garlic Crostini, & Dressed Leaves

LOADED FRIES 16

Fries, BBQ Pulled Pork, Nacho Cheese Sauce, Jalapeños, Onion, Tomato & Gherkin Salsa

BAKED CAMEMBERT 16

Baked Camembert served with Homemade Bread Basket, Caramelised Onion Chutney and Dips

MEAT BOARD 22

Teriyaki Beef, Glazed Sausage Bites, Ham Hock Terrine, Nduja Toast, Onion Rings

MINI BURGERS BOARD 32

Selection of Two Beef, Two Chicken & Two Pulled Pork Mini Burgers served with a Side of Coleslaw, Fries & Onion Rings

(All Mini Burgers are Served Dressed as Main Menu Burgers)

OLIVES (VE) 5

GARLIC FLAT BREAD (V) 4

CHIPS 4

FRIES 4

TRUFFLE OIL & PARMESAN FRIES 5

ONION RINGS (VE) 4

SQUID BITES 6

BBQ SAUSAGES BITES 6

CHEFS BREAD BASKET WITH DIPS, OLIVES AND BUTTER (VEO) 9

Bottomless Brunch For 2
Monday-Saturday 12-4pm
Any Sharing Board, Unlimited Beer, Prosecco,
House Wine or Soft Drink £65 (90min)*T&C apply
Mini burger board supplement £5

Bells Pub Classics

BEER BATTERED FISH & CHIPS 17

Freshly Hand-Battered Fish Served with Mushy Peas & Hand Cut Chips.

CHICKPEA & SWEET POTATO CURRY (VE) 16

A Mildly Spiced Aromatic Chickpea & Sweet Potato Curry Served with Rice & Naan

PAN FRIED CHICKEN BREAST 18

Pan Fried Chicken Breast Topped with Rarebit Cheese Sauce & Nduja Champ Mash, Roasted Peppers

CRISPY BELLY PORK 19

Pork Belly Cooked Overnight in Apple Cider, Served with Apple Sausage & Bean Casserole

PAN FRIED SALMON 19

Pan Fried Salmon, Served with New Potatoes, Asparagus, Spinach, Fried Capers & Creamy Sauce

TUNA & TOMATO RIGATONI PASTA 16

Rigatoni Pasta served with Rich Tomato Sauce, Tuna, Olives & Chives

Kids Eat For Free
1 Kids Meal with
1 Adult Meal Mon-Fri 3-5pm
(not valid with any other offer)

Fish & Chips Friday
All Day £12

Burger Night Monday 5pm-Close
All Burgers £13
Bells Burger Supplement £5

Bells Burgers

THE BELLS BURGER 21

Two Wagyu Beef Patties, Grilled on an Open Fire, with Bacon, Pulled Pork, Cheese, Onion Rings, Coleslaw, Lettuce, Tomato, Gherkin & Burger Relish served in a Brioche Bun with Fries

CHEESEBURGER 17

Wagyu Beef patty Grilled on an Open Fire, with Coleslaw, Cheese, Lettuce, Tomato and Gherkin Served in a Brioche Bun with Fries

SOUTHERN FRIED CHICKEN BURGER 17

Deep Fried Chicken Breast Marinated in Buttermilk with Lettuce, Bacon, Tomato, Gherkin, Jalapeños, Crispy Onions & Coleslaw served in a Brioche Bun with Fries

BEYOND BURGER (VE) 17

Vegan Patty Grilled on an Open Fire, Vegan Cheese, Lettuce, Tomato, Red Onions and Gherkin. Served in a Brioche Bun with Fries

PULLED PORK 17

BBQ Pulled Pork, Lettuce, Tomato, Gherkin, Crispy Onions, Nacho Cheese, Served in a Brioche Bun with Fries

FISH BURGER 16

Beer Battered Fish, Pea Shoots, Coleslaw, Gherkin, Tartare Sauce Served in a Brioche Bun with Fries

UPGRADE TO TRUFFLE OIL & PARMESAN FRIES - £3

Bells Pies

FISH PIE 19

Creamy Fish Pie containing Hake, Salmon & a Seafood Mix, in a Rich Béchamel Sauce with a Fluffy Cheesy Potato topping & Sautéed Greens

HAM AND LEEK PIE 18

A Deep Filled Pie made with Beef Suet Pastry, Gammon & Leek Stew served with Mashed Potatoes, Braised Red Cabbage & Gravy

SIGNATURE BEEF AND ALE PIE 19

A Deep Filled Pie made with Beef Suet Pastry, Tender Beef Marinated in Ale, Slow Cooked with Carrots & Onion in a Beef Gravy served with Mushy Peas & Chips Beef Dripping Crumb

COTTAGE PIE (VE) 17

Stewed Vegan Beef, in the Style of a Cottage Pie, Served with Sweet Potato Mash & House Salad

CHICKEN POT PIE 18

A Chicken Breast Stew, with Lemon, Thyme & Cardamom, Topped with a Puff Pastry Lid, Served with New Potatoes

Pie Night
Tuesday 5pm-Close
Any Pie £13



Desserts

BISCOFF CHEESECAKE (VE) 9

Crisp Biscuit Base, topped with a Baked Coconut Vegan Cheesecake & Spiralled with Biscoff Sauce, Topped with a Rich Biscoff Topping and Finished with Biscoff Crumb

HAZELNUT SLICE, 8

Chocolate Sponge Base Topped with Milk Chocolate Hazelnut Praline & a Layer of Chocolate Mousse Finished with a Dark Chocolate Coating & Toffee Popcorn

WAFFLE & ICE CREAM 7

Belgian Waffle topped with two Scoops of Delicious Ice Cream, Sauce & Whipped Cream
(Choice of Vanilla, Strawberry, or Chocolate Ice Cream)

STICKY TOFFEE PUDDING 8

Moist Toffee Sponge Packed with Dates & Sultanas, Topped with a Sticky Toffee Sauce served with Custard
Add Ice Cream 1.50

CLASSIC VANILLA CRÈME BRULÉE 8

Set Vanilla Cream Finished with Toasted Crunchy Sugar Topping and Shortbread