


THE
Bellhouse

DAY TIME MENU

TABLE NIBBLES

BLACK, KALAMATA & GREEN OLIVES ^{(V)(GF)}	3.50
CHARGRILLED GARLIC CIABATTA ^(V) add mozzarella cheese 1.50	3.50
MIXED BREAD BOARD ^(VG) with olive oil & balsamic vinegar	4.95
BEER BATTERED CYPRIOT HALLOUMI ^(V) with sweet chilli sauce	4.95

TO START

SOUP OF THE DAY ^{(OG)(V)} with rustic bread & salted butter	5.95
BOX BAKED CAMEMBERT ^{(V)(OG)} infused with garlic & rosemary oil, served with focaccia bread & caramelized red onion marmalade	8.50
PISTACHIO & APRICOT HAM HOCK with orange & pineapple chutney, mixed olives, cornichons & rustic bread	8.50
VEGAN FILO PASTRY TART ^(VG) filled with houmous, roasted red pepper & courgette, served with carrot & watercress salad	7.95
HERITAGE TOMATO & BUFFALO MOZZARELLA SALAD ^{(V)(GF)} with pesto dressing & gazpacho shot	7.95
CLASSIC PRAWN & AVOCADO COCKTAIL ^(OG) dressed with marie rose sauce, baby gem & brown bread	7.50
CRISPY SHREDDED BEEF with stem ginger, sesame seed asian salad & hoisin sauce	7.95
POACHED PEAR & GRILLED PEACH SALAD ^{(VG)(GF)} with walnuts, vegetable ribbons & lemon syrup dressing	6.95

SUMMER SALADS & SANDWICHES

Sandwiches are available until 5pm. Our sandwiches are served in floured bap with kettle crisps & mixed leaf.
Choose skin on chips or sweet potato fries instead for 1.50

BELLHOUSE CLUB SANDWICH succulent chicken, streaky bacon, monterey jack cheese, boiled egg & mayonnaise	9.95
BEER BATTERED FISH GOUJON SANDWICH beer battered atlantic cod goujons with iceberg lettuce & chunky tartare	8.95
CORNISH BRIE & ROASTED RED PEPPER SANDWICH ^(V) with sweet red onion jam	7.95
PRAWN & MARIE ROSE SANDWICH with crisp iceberg lettuce	8.95
BRITISH RUMP STEAK SANDWICH chargrilled with tomato, caramelised onion & watercress mayonnaise	9.95
CUMBERLAND SAUSAGE SANDWICH with beery braised onions & rocket mayonnaise	7.95

Our salads are available in both small & large portions

FALAFEL SALAD ^(VG) with mixed black & white quinoa, spinach & tomatoes & a lemon dressing	8.95 / 12.95
TUNA NIÇOISE SALAD ^(GF) with pole & line caught tuna, kalamata olives, free-range egg, baby plum tomatoes, new potatoes, salad leaves & vinaigrette	8.95 / 13.95
CHICKEN, BACON & AVOCADO SALAD ^(GF) with dressed mixed leaf, pomegranate & toasted pumpkin seeds	8.95 / 12.95
PRAWN & OAK SMOKED SALMON SALAD ^(GF) with marie rose sauce, cucumber, tomato, onion & dressed with a shell on king prawn	9.95 / 13.95

AFTERNOON TEA

TRADITIONAL AFTERNOON TEA | 10.95pp available for pre-booked tables only. Monday - Saturday 3-5pm

SAVOURIES: traditional sandwich fingers: honey roasted ham & english mustard, mature cheddar cheese & heritage tomato, smoked salmon & cream cheese, cucumber, celery & salt

SWEET: warm fruited scone with cornish cream & Tiptree strawberry preserve. Red velvet cake, chocolate cake, traditional mixed fruit cake, English Victoria sponge

SPARKLING AFTERNOON TEA

Add to your afternoon tea with a bottle of Prosecco

£7.95 (200ml) | £22.95 (75cl)

Please ask to see our full Champagne menu

AFTERNOON TEA includes a choice of teas, infusions or coffees

English Breakfast, Earl Grey, Chamomile, Green Tea, Peppermint, Fruit Tea

Please turn over for our main courses, set menu, side dishes & desserts


CLASSIC DISHES

HALF SPIT ROASTED CHICKEN ^(GF) with orange & oregano marinade, served with skin on chips & red wine jus	14.95
8oz BELLHOUSE CLASSIC BURGER ^(OG) with red onion marmalade, monterey jack cheese, baby gem & tomatoes in a brioche bun with skin on chips Add: Bacon 1.25	12.95
BEER BATTERED LINE-CAUGHT COD atlantic cod served with skin on chips, minted mushy peas, tartare & lemon wedge small 6-8oz large 10-12oz	10.95/13.95
CANEWDON SLICED GAMMON & HEN'S EGG ^(GF) with skin on chips & grilled tomato	8.95/12.95
WHOLETAIL BREADED SCAMPI with skin on chips, minted crushed peas, tartare & lemon wedge	11.95
BELLHOUSE PIE OF THE DAY please ask for today's choice, served with mash potato & seasonal vegetables	12.95
BEER BATTERED CYPRIOT HALLOUMI ^(V) vegetarian 'fish & chips' with skin on chips, minted crushed peas, tartare & lemon wedge	12.95
7oz RUMP STEAK ^(GF) chargrilled to your liking with skin on chips, grilled tomato & a flat mushroom	13.95
SUMMER BELLHOUSE RISOTTO ^(V) please ask for today's selection	11.95
SPICED FALAFEL BURGER ^{(VG)(OG)} with roasted portobello mushroom, houmous, baby gem, tomatoes & red onion in a floured bap with skin on chips	11.95
SEAFOOD FUSILLI ^(OG) with samphire, mixed seafood & saffron cream sauce	10.95
VEGETABLE THAI GREEN CURRY ^{(VG)(OG)} with jasmine rice & sweet chilli sauce	10.95

SIDES

Skin on chips ^(V) 3.00 | Sweet potato fries ^{(V)(GF)} 3.95 | Mashed Potato ^{(V)(GF)} 3.00 | Seasonal vegetables ^{(V)(GF)} 3.00 |
 Dressed house salad ^{(V)(GF)} 3.00 | Onion rings ^(V) 3.00 | Chargrilled garlic ciabatta ^(V) 3.50 | House slaw ^{(V)(GF)} 3.00

DESSERTS

POTTED LIME & COCONUT POSSET ^{(V)(OG)} with pistachio & white chocolate shortbread	6.95
SUMMER FRUIT & APPLE CRUMBLE ^{(V)(OG)} with vanilla ice cream or pouring custard	6.95
CHOCOLATE & HONEYCOMB BROWNIE ^{(GF)(V)} with vanilla & white chocolate chantilly cream	6.95
DECONSTRUCTED PASSION FRUIT CHEESECAKE with orange caviar	6.95
CLASSIC CHEESE BOARD ^(OG) with fruit chutney, biscuits & apple	9.95
SELECTION OF ICE CREAM ^{(OG)(V)} with brandy snap basket	6.95

SET MENU

Selected dishes, Monday - Friday.
 Monday - Thursday Two courses 13.95 | Three courses 15.95
 Friday Two courses 14.95 | Three courses 16.95

Inside diners only

SOUP OF THE DAY ^{(OG)(V)} with rustic bread & salted butter
CLASSIC PRAWN COCKTAIL ^(OG) dressed with Marie Rose sauce, baby gem & brown bread
PISTACHIO & APRICOT HAM HOCK with orange & pineapple chutney, cornichons & rustic bread
HONEY GLAZED CHICKEN WINGS with blue cheese dipping sauce
6-8oz BEER BATTERED LINE-CAUGHT COD atlantic cod served with skin on chips, minted crushed peas, tartare & lemon wedge
LAMB LEG STEAK ^(GF) with mint & herb marinade, with fine beans, roasted red peppers, sautéed new potatoes & rich rosemary jus
SUMMER BELLHOUSE RISOTTO please ask for today's selection
BELLHOUSE PIE OF THE DAY please ask for today's choice, served with mash potato & seasonal vegetables
BLACKENED CAJUN CHICKEN BURGER ^(OG) with monterey jack cheese, baby gem, tomato, in a floured bap with skin on chips & house slaw
SUMMER FRUIT & APPLE CRUMBLE ^{(V)(OG)} with vanilla ice cream or pouring custard
CHOCOLATE & HONEYCOMB BROWNIE ^{(V)(GF)} with vanilla & white chocolate chantilly cream
GELATO ITALIA NEAPOLITAN ^{(V)(OG)} vanilla, strawberry & chocolate ice cream in a brandy snap basket
PASSION FRUIT ETON MESS ^{(GF)(V)}