


THE
Bellhouse

SET MENU

Selected dishes, Monday - Friday.
Two courses 12.95 | Three courses 14.95
Inside diners only

STARTERS

SEASONAL SOUP^(OG)
with rustic bread & salted butter

PRESSED HAM HOCK TERRINE^{(V)(OG)}
with crispy Quails egg, pineapple jelly, mustard mayonnaise & crusted bread

LOCAL CAUGHT BREADED WHITEBAIT
with lemon wedge, house tartare & salad garnish

PRAWN & CRAYFISH COCKTAIL^(OG)
with Marie Rose sauce, crisp leaves & brown bread

MAINS

ROAST CHICKEN SUPREME^(GF)
with rustic potato, red onion & cherry tomato salsa, crispy bacon lardons & rich jus

6oz RUMP STEAK^(GF)
firm textured & flavourful steak with skin on chips, grilled flat mushroom & herb dry tomatoes - £5 supplement

BEER BATTERED LINE-CAUGHT COD
6-8oz atlantic cod served with skin on chips, minted crushed peas, house tartare & lemon wedge

CHARGRILLED ROASTED VEGETABLE RISOTTO^{(V)(GF)}
Arborio rice with peppers, asparagus, courgette & truffle oil

DESSERTS

VANILLA BEAN PANNA COTTA^(OG)
with pineapple compote & biscuit tuile

RASPBERRY & WHITE CHOCOLATE CRÈME BRÛLÉE^{(OG)(V)}
with homemade short bread

APPLE & PEAR CRUMBLE^(V)
with English custard

CHEESECAKE OF THE DAY
please ask for today's selection



^(v) Vegetarian ^(gf) Gluten Free ^(og) Optional Gluten Free ⁽ⁿ⁾ Contains Nuts. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please notify your waiter prior to ordering. Full allergen information available upon request. Game dishes may contain shot. Fish & chicken dishes may contain bones. Some of our dishes contain alcohol, please ask a member of staff for more information.