

  
**THE**  
**Bellhouse**  
**EVENING MENU**

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**FOR THE TABLE**

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BLACK, KALAMATA & GREEN OLIVES <sup>(V)(GF)</sup>	3.50
CHARGRILLED GARLIC CIABATTA <sup>(V)</sup> add mozzarella cheese 1.50	3.50
MIXED BREAD BOARD <sup>(V)</sup> with olive oil & balsamic vinegar	4.95
BEER BATTERED CYPRIOT HALLOUMI <sup>(V)</sup> with sweet chilli sauce	4.95
SWEETCORN & COURGETTE FRITTERS <sup>(VG)</sup> with mango salsa	4.95

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**TO START**

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SOUP OF THE DAY <sup>(OG)(V)</sup> with rustic bread & salted butter	5.95
BOX BAKED CAMEMBERT <sup>(V)(OG)</sup> 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 <sup>(VG)</sup> filled with houmous, roasted red pepper & courgette, served with carrot & watercress salad	7.95
HERITAGE TOMATO & BUFFALO MOZZARELLA SALAD <sup>(V)(GF)</sup> with pesto dressing & gazpacho shot	7.95
CLASSIC PRAWN & AVOCADO COCKTAIL <sup>(OG)</sup> 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 <sup>(VG)(GF)</sup> with walnuts, vegetable ribbons & lemon syrup dressing	6.95
SMOKED SALMON CRAB TIAN <sup>(GF)</sup> with crab & horseradish cream & avocado oil	9.95
SZECHUAN PEPPER TUNA <sup>(GF)</sup> grilled tuna steak served pink with poached egg, new potatoes, green beans, black kalamata olives & tomatoes	13.95

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**SUMMER SALAD**

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

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**STEAK**

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10oz RIB-EYE STEAK <sup>(GF)</sup>	24.95
8oz SIRLOIN STEAK <sup>(GF)</sup>	20.95
7oz FILLET STEAK <sup>(GF)</sup>	28.95

All served chargrilled to your liking with skin on chips, grilled flat mushroom & tomatoes on the vine

Add:  
 Garlic butter prawns<sup>(GF)</sup> | 4.25  
 Sauces | Peppercorn<sup>(GF)</sup> 2.50 | Port & blue cheese<sup>(GF)</sup> 2.50 | Red wine jus<sup>(GF)</sup> 2.50

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**SIDES**

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

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



## CLASSIC DISHES

HALF SPIT ROASTED CHICKEN <sup>(GF)</sup> with orange & oregano marinade, served with skin on chips & red wine jus	14.95
8oz BELLHOUSE CLASSIC BURGER <sup>(OG)</sup> with red onion marmalade, monterey jack cheese, baby gem & tomatoes in a brioche bun with skin on chips Add: Bacon 1.25	12.95
10-12oz BEER BATTERED LINE-CAUGHT COD atlantic cod served with skin on chips, minted mushy peas, tartare & lemon wedge	13.95
SPICED FALAFEL BURGER <sup>(VG)(OG)</sup> with roasted portobello mushroom, houmous, baby gem, tomatoes & red onion in a brioche bun with skin on chips	11.95
SEAFOOD BELLHOUSE RISOTTO with samphire, mixed seafood & saffron cream sauce	13.95
BEER BATTERED CYPRIOT HALLOUMI <sup>(V)</sup> vegetarian 'fish & chips' with skin on chips, minted crushed peas, tartare & lemon wedge	12.95
MONKFISH THAI GREEN CURRY <sup>(GF)</sup> with sticky coconut rice, prawn cracker & sweet chilli dipping sauce	12.95
PAN FRIED CHICKEN SUPREME <sup>(GF)</sup> with sweetcorn purée, purple sprout broccoli, BBQ corn on the cob, crispy pancetta & fondant cylinder chips	14.95
LAMB RUMP <sup>(GF)</sup> with shallot & fennel purée, pea & courgette fricassee, sautéed potato balls & red wine jus	17.95

## DESSERTS

POTTED LIME & COCONUT POSSET <sup>(V)(OG)</sup> with pistachio & white chocolate shortbread	6.95
SUMMER FRUIT & APPLE CRUMBLE <sup>(V)(OG)</sup> with vanilla ice cream or pouring custard	6.95
CHOCOLATE & HONEYCOMB BROWNIE <sup>(GF)(V)</sup> with vanilla & white chocolate chantilly cream	6.95
DECONSTRUCTED PASSION FRUIT CHEESECAKE with orange caviar	6.95
BRITISH CHEESE BOARD <sup>(OG)</sup> with fruit chutney, biscuits & apple	9.95
SELECTION OF ICE CREAM <sup>(OG)(V)</sup> 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 <sup>(OG)(V)</sup> with rustic bread & salted butter
CLASSIC PRAWN COCKTAIL dressed with marie rose sauce, baby gem & brown bread
PISTACHIO & APRICOT HAM HOCK with orange & pineapple chutney, mixed olives, 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 <sup>(GF)</sup> with mint & herb marinade, fine beans, roasted red peppers, sautéed new potatoes & rich rosemary jus
SUMMER BELLHOUSE RISOTTO <sup>(V)</sup> 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 <sup>(OG)</sup> with monterey jack cheese, baby gem & tomato in a floured bap with skin on chips
SUMMER FRUIT & APPLE CRUMBLE <sup>(V)(OG)</sup> with vanilla ice cream or pouring custard
CHOCOLATE & HONEYCOMB BROWNIE <sup>(GF)(V)</sup> with vanilla & white chocolate chantilly cream
GELATO ITALIA NEAPOLITAN <sup>(OG)(V)</sup> vanilla, strawberry & chocolate ice cream in a brandy snap basket
PASSION FRUIT ETON MESS <sup>(V)(GF)</sup>

