



À LA CARTE

Available Friday & Saturday

STARTERS

HOT SCOTCH EGG ^{(V)(GF)} with black pudding, celeriac & apple coleslaw	7.95
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	8.50
CRAB, KING PRAWN & LOBSTER COCKTAIL with guacamole & red pepper chutney	11.95
OAK SMOKED SALMON ^(OG) with cæsar salad, garlic crouton, shaved parmesan & anchovy beignet	7.95/13.95
SMOKED CHICKEN, FETA & PESTO RAVIOLO ^{(OG)(N)} with tenderstem broccoli & garlic	7.95
BUTTERNUT SQUASH ARANCINI ^(N) with house vegan cheese, spiced tomato & pepper chutney	7.95
SEARED DEVON SCALLOPS ^(GF) with honey roast pork belly, granny smith apple & truffle dressing	12.95
MUSSELS OF THE DAY please ask for todays selection of steamed mussels	7.95/13.95

FROM THE GRILL

10oz BRITISH RIB-EYE STEAK ^(GF)	24.95
8oz BRITISH SIRLOIN STEAK ^(GF)	21.95
7oz BRITISH FILLET STEAK ^(GF)	28.95
ULTIMATE MIXED GRILL 8oz sirloin steak, sausage, bacon, deep fried egg, lamb shoulder, pork belly & black pudding	22.95

All served chargrilled to your liking with hand cut chips, confit mushroom & baby vine tomato
Sauces 2.50 | Peppercorn ^(GF) | Port & blue cheese ^(GF) | Red wine jus ^(GF)

THE BELLHOUSE BURGER with monterey jack cheese, crisp bacon rashers, red onion jam, gem lettuce & beef tomato, served with skin on chips	14.95
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MAINS

HALF SPIT ROASTED CHICKEN ^(GF) with lemon, thyme & garlic marinade, served with skin on chips & chicken gravy	14.95
HONEY ROASTED PORK BELLY ^(GF) bbq rib, roasted loin & black pudding served with creamed potato, butternut squash & cider jus	17.95
ROAST COD LOIN ^(GF) with hand cut chips, pea purée & curry sauce	16.95
KING PRAWN LINGUINE ^(GF) with coriander pesto, baby vine tomato, rocket, ginger & chilli	8.95/14.95
LAMB SHANK PIE ^(GF) roast lamb cutlet, creamed potato, honey roast roots & ale gravy	18.95
BEEF BOURGIGNON ^(GF) braised in red wine with baby onion, mushroom & pancetta, served with creamed potato	17.95
GRESSINGHAM DUCK ^(GF) breast & confit leg of gressingham duck with wok fried greens, lotus root & chilli jus	18.95
SUNDRIED TOMATO & BASIL RISOTTO ^{(GF)(N)} with grilled goats cheese, rocket & basil pesto	7.95/13.95
RED PEPPER & VEGAN CHEESE PITHIVIER ^{(VG)(N)} with sweet potato, baby corn & coconut broth	16.95
MARKET FISH OF THE DAY please ask for todays selection	POA

SIDES

MIXED BREAD BOARD ^(V) with olive oil & balsamic vinegar	4.95		
BLACK, KALAMATA & GREEN OLIVES ^{(V)(GF)}	3.50		
CHARGRILLED GARLIC CIABATTA ^(V) 3.50 add mozzarella cheese	1.50		
BEER BATTERED CYPRIOT HALLOUMI ^(V) with sweet chilli sauce	4.95 SKIN ON CHIPS ^(V)	3.50	
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 HOUSE COLESLAW ^{(V)(GF)}	3.00

DESSERTS

APPLE TARTE TATIN ^(GF) with rum & raisin ice cream	6.95
DARK CHOCOLATE MOUSSE ^(GF) with crisp meringue, chocolate aero, pistachio & white chocolate parfait	7.95
PINEAPPLE & MALIBU BAKED ALASKA ^(GF) with raspberry sorbet	7.95
BELLHOUSE BANOFFEE with caramel ice cream, marshmallow, honeycomb & toffee sponge	7.95
SELECTION OF HOMEMADE ICE CREAMS & SORBETS please ask for todays selection	6.95
SUNDAE OF THE DAY please ask for todays selection	6.95
BRITISH CHEESEBOARD with oat biscuits, grapes & chutney	9.95



^(V)Vegetarian ^(VG)Vegan ^(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.