


THE
Bellhouse
EVENING MENU

FOR THE TABLE

BLACK KALAMATA & GREEN OLIVES ^{(V)(GF)} with pickled garlic	3.50
CHARGRILLED GARLIC CIABATTA ^(V) add Mozzarella cheese 1.50	3.50
MIXED BREAD BOARD ^(V) with a warm goats cheese fondue & olive oil & balsamic vinegar	4.95

TO START

PAN FRIED CHICKEN LIVER served on toasted white bloomer with wild mushroom & Madeira sauce. Topped with bacon lardons	6.95
SOUP OF THE DAY ^(OG) with rustic bread & salted butter	5.95
BOX BAKED CAMEMBERT ^{(V)(OG)} infused with garlic & rosemary, served with rustic bread	7.95
ASIAN STYLE CONFIT DUCK SALAD ^(GF) with hoisin dressing & toasted sesame seeds	7.95
PRAWN, CRAYFISH & SMOKED SALMON PARCELS ^(OG) with marié rose sauce & rustic bread	7.95
RED ONION & GRILLED GOATS CHEESE TARTE FINE ^(V) with mixed leaf, toasted walnuts & drizzled balsamic reduction	6.95
BEETROOT TOWER & GOATS CHEESE MOUSSE ^{(V)(GF)} with walnut dressing	6.95
WHITEBAIT with lemon wedge, house tartare & salad garnish	6.95
CLASSIC PRAWN COCKTAIL ^(OG) with marié rose sauce & rustic bread	6.95

WINTER SALAD

CRISPY FALAFEL SALAD ^(V) with mixed black & white quinoa, spinach & tomatoes & a lemon dressing	12.95
PRAWN & OAK SMOKED SALMON SALAD ^(GF) with Marie Rose sauce, cucumber, tomato, onion & dressed with a shell on king prawn	13.95

STEAK

10oz RIB-EYE STEAK ^(GF) chargrilled to your liking with skin on chips, grilled flat mushroom & herb dry tomatoes	24.95
8oz SIRLOIN STEAK ^(GF) chargrilled to your liking with skin on chips, grilled flat mushroom & herb dry tomatoes	20.95
7oz FILLET STEAK ^(GF) chargrilled to your liking with skin on chips, grilled flat mushroom & herb dry tomatoes	28.95

Add:

Garlic butter prawns^(GF) | 4.25

Sauces | Peppercorn^(GF) 2.50 | Wild mushroom cream^(GF) 2.50 | Port & blue cheese^(GF) 2.50 | Red wine jus^(GF) 2.50

VEGETARIAN SELECTION

TOWERING VEGGIE BURGER ^{(V)(OG)} spicy bean burger with goats cheese roasted peppers & red onion in a brioche bun	10.95
WINTER MUSHROOM FUSILLI ^(V) with sun blushed tomatoes, spinach, pine nuts & white wine cream sauce Topped with optional crispy bacon	10.95
BEER BATTERED CYPRIOT HALLOUMI ^(V) vegetarian 'fish & chips' with skin on chips, minted crushed peas, house tartare & lemon wedge	12.95
CRANBERRY & NUT WELLINGTON ^(V) with roast potatoes, yorkshire pudding & seasonal vegetables	11.95

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


 THE
Bellhouse
 CLASSIC DISHES

HALF SPIT ROASTED CHICKEN ^(GF) with lemon, thyme & garlic marinade. Served with skin on chips & chicken gravy	14.95
8oz BELLHOUSE GOURMET BURGER ^(OG) with Monterey Jack cheese, saffron mayonnaise & garnish in a brioche bun with skin on chips & house slaw Add: Bacon 1.25	12.95
BEER BATTERED LINE-CAUGHT COD atlantic cod served with skin on chips, minted crushed peas, house tartare & lemon wedge	13.95
12 HOUR SLOW COOKED PORK BELLY with cabbage & bacon mashed potatoes, pork cracking & rich gravy	13.95
PIE OF THE DAY please ask for today's choice. Served with mash potato & seasonal vegetables	12.95
FILLET OF SALMON with spring onion new potatoes & seafood fricassee	14.95
TRADITIONAL ROAST SUFFOLK TURKEY with pigs in blankets, pork & cranberry stuffing, roast potatoes, yorkshire pudding, seasonal vegetables & rich gravy	12.95
LAMB RUMP with potato & parsnip rosti, Koffman creamy cabbage & red wine jus	17.95
CHICKEN SUPREME with truffle mashed potato & wild mushroom cream sauce	12.95

SIDES

Skin on chips^(V) 3.00 | Sweet potato fries^{(V)(GF)} 3.95 | Mashed Potato^{(V)(GF)} 3.00 | Buttered spinach^{(V)(GF)} 3.00 | Seasonal greens^{(V)(GF)} 3.00 |
 Dressed house salad^{(V)(GF)} 3.00 | Rocket & Parmesan salad^(GF) 3.00 | Onion rings^(V) 3.00 | Chargrilled garlic ciabatta^(V) 3.00 | House slaw^{(V)(GF)} 3.00

DESSERTS

FESTIVE CHRISTMAS PUDDING with brandy crème anglaise	6.95
BAILEYS® CRÈME BRÛLÉE with shortbread	6.95
DESSERT OF THE DAY please ask for today's selection	6.95
BELLHOUSE TRIPLE CHOCOLTATE BROWNIE with winter berry compôte & chantilly cream	6.95
STRAWBERRY & WHITE CHOCOLATE CHEESECAKE with vanilla bean ice cream	6.95
EAST ANGLIA CHEESE BOARD ^(OG) with crackers, grapes, bellhouse chutney & celery	9.95

SET MENU

Selected dishes, Monday - Friday.
 Monday - Saturday three courses 24.95
 From 5pm
 Inside diners only. Saturdays pre order only

CREAM OF LEEK & POTATO SOUP^{(OG)(V)} with rustic bread & salted butter
 RED ONION & GRILLED GOATS CHEESE TARTE FINE^(V) with mixed leaf, toasted walnuts & drizzled with balsamic reduction
 PRAWN, CRAYFISH & SMOKED SALMON PARCELS^(OG) with marié rose sauce & rustic bread
 ASIAN STYLE CONFIT DUCK SALAD^(GF) with hoisin dressing & toasted sesame seeds

TRADITIONAL ROAST SUFFOLK TURKEY with pigs in blankets, pork & cranberry stuffing, roast potatoes, yorkshire pudding, seasonal vegetables & rich gravy
 CANEWDON PORK, PLUM & CHESTNUT OPEN PIE with a puff pastry lid, mashed potato & winter vegetables
 8oz RUMP STEAK^(GF) chargrilled to your liking with skin on chips, grilled flat mushroom, confit tomato & peppercorn sauce £5 supplement
 FILLET OF SALMON with spring onion new potatoes & seafood fricassee
 CRANBERRY & NUT WELLINGTON^(V) with roast potatoes, yorkshire pudding & seasonal vegetables
 12 HOUR SLOW COOKED PORK BELLY with cabbage & bacon mashed potatoes, pork cracking & rich gravy

FESTIVE CHRISTMAS PUDDING with brandy crème anglaise
 BELLHOUSE TRIPLE CHOCOLTATE BROWNIE with winter berry compôte & chantilly cream
 STRAWBERRY & WHITE CHOCOLATE CHEESECAKE with vanilla bean ice cream
 EAST ANGLIA CHEESE BOARD^(OG) with crackers, grapes, bellhouse chutney & celery
 BAILEYS® CRÈME BRÛLÉE with shortbread

