


 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
BEER BATTERED CYPRIOT HALLOUMI ^(V) with sweet chilli sauce	6.95

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
SLOW COOKED RABBIT, CHICKEN & LENTIL TERRINE ^(OG) with parsnip purée & croute	7.95
SCOTTISH SMOKED SALMON with horseradish cream & a shallot & baby caper salsa	7.95
LEEK & FETA TART ^(V) with red pepper coulis	6.95
SMOKED HADDOCK KEDGEREE FISH CAKE with poached egg & curried cream sauce	7.95
BEETROOT TOWER & GOATS CHEESE MOUSSE ^{(V)(GF)} with walnut dressing	6.95
CLASSIC PRAWN & CRAYFISH COCKTAIL dressed with Marie Rose sauce, baby gem & rustic bread	7.95
SEAFOOD PLATTER local caught breaded whitebait, prawn & crayfish dressed in Marie Rose, smoked salmon & crevettes. served with house tartare, fresh breads & a lemon wedge. <i>Available for one or for two to share</i>	9.95 (1) 13.95 (2)

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
PEAR & BLUE CHEESE SALAD with cos lettuce, croutons, grapes & crispy bacon. Dressed with a creamy blue cheese sauce	12.95
Add: Pan fried chicken ^(GF) 3.95 Grilled Halloumi ^{(V)(GF)} 3.95 Steak Strips ^(GF) 8.95	

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 garlic fondant potato, cauliflower purée & mushroom jus	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 BELLHOUSE RISOTTO ^(V) please ask for today's selection	11.95
Add: Chargrilled chicken ^(GF) 3.25	
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

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
LAMB'S SHOULDER SHEPHERD'S PIE with seasonal vegetables	11.95
12 HOUR SLOW COOKED CIDER BRAISED PORK BELLY with buttered mash potato, spring greens & creamy wholegrain mustard sauce	13.95
PIE OF THE DAY please ask for today's choice. Served with mash potato & seasonal vegetables	12.95
PAN-FRIED SEA BASS ^(OG) on a bed of crushed new potatoes with samphire & creamy saffron seafood sauce	14.95
CHICKEN SUPREME ^(GF) with truffle mash potato, wild mushroom cream sauce & topped with crispy bacon lardons	12.95
LAMP RUMP with potato & parsnip rosti, Koffman creamy cabbage & red wine jus	17.95
OXTAIL STEW with root vegetables & homemade dumplings	14.95

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

DATE STICKY TOFFEE PUDDING with vanilla bean ice cream	6.95
CRÉME BRÛLÉE OF THE DAY please ask your server for today's selection	6.95
APPLE, SULTANA & CINNAMON CRUMBLE ^(V) with English custard	6.95
BELLHOUSE ROCKY ROAD BROWNIE with vanilla bean ice cream	6.95
BAKED VANILLA CHEESECAKE with vanilla bean ice cream	6.95
BLACK BOMBER CHEESE ^(OG) with fruit chutney, biscuits, apple & a warm shot of port	9.95

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) with rustic bread & salted butter
 SLOW COOKED RABBIT, CHICKEN & LENTIL TERRINE^(OG) with parsnip purée & croute
 WHITEBAIT with lemon wedge, house tartare & salad garnish
 BEETROOT TOWER & GOATS CHEESE MOUSSE^{(V)(GF)} with walnut dressing

CUMBERLAND SAUSAGE & MASH with seasonal vegetables & a red wine & onion gravy
 CONFIT CHICKEN LEG^(GF) with mash potato, seasonal vegetables & wholegrain mustard sauce 6 OZ
 RUMP STEAK^(GF) chargrilled to your liking with skin on chips, grilled flat mushroom & herb dry tomatoes £5 supplement
 BEER BATTERED LINE-CAUGHT COD atlantic cod served with skin on chips, minted crushed peas, house tartare & lemon wedge
 WINTER BELLHOUSE RISOTTO^(V) please ask for today's selection

DATE STICKY TOFFEE PUDDING with vanilla bean ice cream
 APPLE, SULTANA & CINNAMON CRUMBLE^(V) with English custard
 GELATO ITALIA NEAPOLITAN^(V) vanilla, strawberry & chocolate ice cream
 BAKED VANILLA CHEESECAKE with vanilla bean ice cream