

THE
Bellhouse
EVENING MENU

FOR THE TABLE

BLACK KALAMATA & GREEN OLIVES ^{(V)(GF)} with pickled garlic	3.00
CHAR GRILLED GARLIC CIABATTA ^(V) add Mozzarella cheese 1.50	3.00
MIXED BREAD BOARD ^(V) with a warm goats cheese fondue & olive oil & balsamic vinegar	4.95
BREADED CORNISH BRIE ^(V) in Panko breadcrumbs with house fruit chutney	6.95

STARTERS

CHICKEN LIVER PARFAIT ^(OG) with brandy jelly, seasonal leaves & croutes	6.95
SOUP OF THE DAY ^(OG) with rustic bread & salted butter	4.95
BOX BAKED CAMEMBERT ^{(V)(OG)} infused with garlic & rosemary & served with rustic bread	7.95
PRESSED HAM HOCK TERRINE ^(OG) with crispy Quails egg, pineapple jelly, mustard mayonnaise & rustic bread	6.95
POTTED MACKEREL ^(OG) with pickled vegetables, potato, mustard & herb salad & rustic bread	6.95
ROASTED ASPARAGUS ^{(V)(GF)} with a roasted baby vegetable salad & carrot purée	5.95
HEIRLOOM TOMATO SALAD ^{(OG)(V)} with grilled asparagus, poached hen's egg & artichoke vinaigrette	5.95
SCALLOPS OF THE DAY please ask for today's selection	MP

SUMMER SALADS

VEGAN NOODLE SALAD ^(GF) with pickled red cabbage, carrot, butternut squash & sesame dressing	9.95
CHICKEN, BACON & AVOCADO SALAD ^(GF) mixed leaf, spinach & pomegranate with cider & honey mustard dressing	13.95
PRAWN & OAK SMOKED SALMON SALAD ^(GF) with Marie Rose sauce, cucumber, tomato, onion & dressed with a shell on king prawn	13.95
CLASSIC CÆSAR SALAD ^(OG) with parmesan shavings & herb roasted croutes	9.95
Add: Pan fried chicken ^(GF) 3.25 Grilled Halloumi ^{(V)(GF)} 3.25 Poached Salmon Fillet ^(GF) 5.95	

STEAKS

10oz RIB-EYE STEAK ^(GF)	22.95
8oz SIRLOIN STEAK ^(GF)	19.95
7oz FILLET STEAK ^(GF)	26.95
All steaks chargrilled to your liking with skin on chips, grilled flat mushroom & herb dry tomatoes	

Add:
Two king 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	9.95
CHARGRILLED ROASTED VEGETABLE RISOTTO ^(V) Arborio rice with peppers, asparagus, courgette & truffle oil	12.95
Add: Chargrilled chicken ^(GF) 3.25	
WILD MUSHROOM FUSILLI ^(V) with spinach, pine nuts, white wine cream sauce & sun blushed tomatoes	9.95
Add: Pan fried chicken ^(GF) 3.25	
BEER BATTERED CYPRIOT HALLOUMI ^(V) vegetarian 'fish & chips' with skin on chips, minted crushed peas, house tartare & lemon wedge	11.95

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

Turn over for our main courses, set menu & desserts

^(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, and 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.


 THE
Bellhouse
 MAIN COURSES

HALF SPIT ROASTED CHICKEN ^(GF) with lemon, thyme & garlic marinade. Served with skin on chips & aioli	13.95
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
SCOTTISH SALMON FILLET ^(GF) pan fried salmon fillet with skin on chips, seasonal leaves, house slaw & light garlic butter	14.95
BEER BATTERED LINE-CAUGHT COD atlantic cod served with skin on chips, minted crushed peas, house tartare & lemon wedge	12.95
DUO OF PORK ^(GF) 12 hour slow cooked pork belly & pan fried fillet of pork with sweet potato purée, pineapple chilli salsa, Pak-Choi & red wine jus	15.95
PIE OF THE DAY please ask for today's choice. Served with mashed potato & seasonal vegetables	12.95
WELSH LAMB RUMP ^(GF) served pink with truffle mashed potato, spring green fricassee & rich jus	15.95
PAN-FRIED SEA BASS ^(OG) on a bed of hard crushed new potatoes with samphire & creamy saffron seafood sauce	15.95
ROAST CHICKEN SUPREME ^(GF) with rustic potato, red onion & cherry tomato salsa, crispy bacon lardons & rich jus	12.95
PRAWN & SMOKED SALMON TAGLIATELLE with courgette & white wine cream sauce, topped with rocket & parmesan shavings	13.95
DUO OF DUCK Gressingham seared breast of duck & duck bon bon with carrot purée, fondant potato, seared baby gem lettuce & a orange & cointreau sauce	18.95

SIDES

Skin on chips^(V) 3.00 | Sweet potato fries^{(V)(GF)} 3.95 | Mashed Potato^{(V)(GF)} 3.00 | Sauté potatoes^{(V)(GF)} 3.95 | 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

VANILLA BEAN PANNA COTTA ^(OG) with pineapple compote & biscuit tuile	5.95
RASPBERRY & WHITE CHOCOLATE CRÉME BRÛLÉE ^{(OG)(V)} with homemade short bread	5.95
APPLE & PEAR CRUMBLE ^(V) with English custard	5.95
TRIPLE CHOCOLATE BROWNIE ^(V) with vanilla bean ice cream & homemade chocolate sauce	6.95
CHEESECAKE OF THE DAY please ask for today's selection	5.95
CHEESEBOARD a selection of British cheeses with oat biscuits, port jelly, grapes & apples	9.95

SET MENU

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

SEASONAL SOUP ^(OG) with rustic bread & salted butter
PRESSED HAM HOCK TERRINE ^{(V)(OG)} with crispy Quails egg, pineapple jelly, mustard mayonnaise & rustic bread
WHITEBAIT with lemon wedge, house tartare & salad garnish
PRAWN & CRAYFISH COCKTAIL ^(OG) with Marie Rose sauce, crisp leaves & rustic bread
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) Arborio rice with peppers, asparagus, courgette & truffle oil
VANILLA BEAN PANNA COTTA ^(OG) with pineapple compote & biscuit tuile
RASPBERRY & WHITE CHOCOLATE CRÉME BRÛLÉE ^{(OG)(V)} with homemade short bread
APPLE & PEAR CRUMBLE ^(V) with English custard
CHEESECAKE OF THE DAY please ask for today's selection