


THE
Bellhouse
DAY TIME MENU

TABLE NIBBLES

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| 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) deep fried in panko breadcrumbs with house fruit chutney | 6.95 |

LIGHT BITES & TO START

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| BOX BAKED CAMEMBERT ^{(V)(OG)} infused with garlic & rosemary & served with rustic bread | 7.95 |
| LOCAL CAUGHT BREADED WHITEBAIT with lemon wedge, house tartare & salad garnish | 5.95 |
| ROASTED ASPARAGUS ^{(V)(GF)} with a roasted baby vegetable salad & carrot purée | 5.95 |
| CHICKEN LIVER PARFAIT ^(OG) with brandy jelly, seasonal leaves & croutes | 6.95 |
| SCOTTISH SALMON RISOTTO ^(GF) Arborio rice with crème fraîche, garden peas, Parmesan cheese & pea shoots | 6.95 |
| FIVE SPICE CRISPY SQUID on a bed of Asian salad with sweet chilli dipping sauce | 6.95 |
| PRAWN & CRAYFISH COCKTAIL ^(OG) with Marie Rose sauce, crisp Iceberg lettuce & rustic bread | 6.95 |

SALADS & SANDWICHES

Sandwiches are available until 5pm. Our sandwiches are served in a floured bap with kettle chips & mixed leaf.
Choose skin on chips or sweet potato fries instead for 1.50

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| BELLHOUSE CLUB SANDWICH succulent chicken, streaky bacon, Monterey Jack cheese, boiled egg & mayonnaise | 9.95 |
| BEER BATTERED FISH GOUJONS SANDWICH beer battered atlantic cod goujons with Iceberg lettuce & chunky house tartare | 7.95 |
| CORNISH BRIE & ROASTED RED PEPPER SANDWICH ^(V) with sweet red onion jam | 7.95 |
| BRITISH RUMP STEAK SANDWICH chargrilled with tomato, caramelised onion & watercress mayonnaise | 8.95 |
| PRAWN & CRAYFISH SANDWICH with Marie Rose sauce & crisp Iceberg lettuce | 8.95 |
| CUMBERLAND SAUSAGE SANDWICH with beery braised onions & rocket mayonnaise | 7.95 |

Our salads are available in both small & large portions

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| CHICKEN, BACON & AVOCADO SALAD ^(GF) mixed leaf, spinach & pomegranate with cider & honey mustard dressing | 9.95/13.95 |
| VEGAN NOODLE SALAD ^{(V)(GF)} with pickled red cabbage, carrot, butternut squash & sesame dressing | 7.95/9.95 |
| PRAWN & OAK SMOKED SALMON SALAD ^(GF) with Marie Rose sauce, cucumber, tomato, onion & dressed with a shell on king prawn | 9.95/13.95 |
| CLASSIC CÆSAR SALAD ^(OG) with parmesan shavings & herb roasted croutes | 7.95/9.95 |
| Add: Pan fried chicken ^(GF) 3.25 Grilled Halloumi ^{(GF)(V)} 3.25 Poached salmon fillet ^(GF) 5.95 | |

SHARING PLATTERS

Sharing platters are available until 5pm.

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| ITALIAN CURED MEATS ^(OG) mixed olives, sun blushed tomatoes, baby cornichon gherkins, pesto Mozzarella balls, spicy chutney & fresh breads | 13.95 |
| VEGETARIAN ^{(V)(OG)} spicy bean falafel, tomato salad, mixed olives & artichokes with Cornish Brie deep fried in panko breadcrumbs & served with fruit chutney | 11.95 |
| SEAFOOD ^(OG) local caught breaded whitebait, prawn & crayfish dressed in Marie Rose, smoked salmon & potted mackerel, served with house tartare, fresh breads & a lemon wedge | 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

Turn over for our set menu & desserts

CLASSIC DISHES

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| HALF SPIT ROASTED CHICKEN ^(GF) with lemon, thyme & garlic marinade. Served with skin on chips & aioli | 13.95 |
| CANEWDON SLICED GAMMON HAM & HEN'S EGGS ^(GF) with skin on chips & grilled tomato | 9.95 |
| 8oz BELLHOUSE GOURMET BURGER ^(OG) with Monterey Jack cheese, saffron mayonnaise & garnish in a brioche bun with skin on chips & house slaw | 12.95 |
| TOWERING VEGGIE BURGER ^(V) spicy bean burger with goats cheese, roasted peppers & red onion in a brioche bun | 9.95 |
| SCOTTISH SALMON FILLET ^(GF) pan fried salmon fillet with skin on chips, seasonal leaves, house slaw & light garlic butter | 14.95 |
| WHOLETAIL BREADED SCAMPI with skin on chips, minted crushed peas, house tartare sauce & lemon wedge | 11.95 |
| BEER BATTERED LINE-CAUGHT COD atlantic cod served with skin on chips, minted crushed peas, house tartare & lemon wedge small 6-8oz large 10-12oz | 9.95/12.95 |
| BEER BATTERED CYPRIOT HALLOUMI ^(V) vegetarian 'fish & chips' with skin on chips, minted crushed peas, house tartare & lemon wedge | 11.95 |
| CHARGRILLED ROASTED VEGETABLE RISOTTO ^(V) Arborio rice with peppers, asparagus, courgette & truffle oil | 12.95 |
| WILD MUSHROOM FUSILLI ^(V) with spinach, pine nuts, white wine cream sauce & sun blushed tomatoes Add: Pan fried chicken ^(GF) 3.25 | 9.95 |
| PIE OF THE DAY please ask for today's choice. Served with mashed potato & seasonal vegetables | 12.95 |

DESSERTS

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| 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 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

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| SEASONAL SOUP ^(OG) with rustic bread & salted butter |
| PRESSED HAM HOCK TERRINE ^{(V)(OG)} with crispy Quails egg, pineapple jelly, mustard mayonnaise & crusted bread |
| LOCAL CAUGHT BREADED WHITEBAIT with lemon wedge, house tartare & salad garnish |
| PRAWN & CRAYFISH COCKTAIL ^(OG) with Marie Rose sauce, crisp leaves & brown 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)(GF)} 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 |

AFTERNOON TEA

TRADITIONAL AFTERNOON TEA | 10.95pp available for pre-booked tables only. Monday - Saturday 3-5pm

SAVOURIES : Traditional sandwich fingers: Honey roasted gammon ham & English mustard, Mature Cheddar cheese and heritage tomato,
Smoked salmon & cream cheese, Cucumber, celery & salt

SWEET : Warm fruited scone with Cornish cream and Tiptree strawberry preserve, Red velvet cake, chocolate cake, traditional mixed fruit cake, English Victoria sponge

SPARKLING AFTERNOON TEA

Add to your afternoon tea with a bottle of Prosecco
£7.95 (200ml) | £22.95 (75cl)

Please ask to see our full Champagne menu

AFTERNOON TEA includes a choice of teas, infusions or coffees

English Breakfast, Earl Grey, Chamomile, Green Tea, Peppermint, Fruit Tea



^(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.