# The Bells Grill Menu

## Burgers

**The Bells Classic Burger, Vegetarian or Spiced Chicken Breast** with fresh lettuce, tomato, side of slaw and served with the chips of your choosing **11.00**

*Why not make it your own with some of our toppings*?

Back Bacon - Spicy Cheddar - Fried Egg - Grilled Halloumi - Onion Rings - Monterey Jack Cheese - Jalapenos - Blue Cheese **1.00 Each**

## Steaks

All our steaks are sourced from North Yorkshire farms and dry aged for 28 days.

Steaks are served with a field mushroom, grilled tomato and your choice of chips: beef dripping, vegetable oil, skinny fries or sweet potato fries.

**12oz Rump** - *rich in flavour and firm in texture. Recommended cooking medium* **17.90**

**10oz Ribeye** - *full of flavour and almost as tender as Fillet. Best cooked medium* **19.90**

**10oz Sirloin** - *the traditional steak. Delicate in flavour and a slightly firm texture. Recommended medium rare* **22.90**

**8oz Fillet** - *the most tender of them all. Ideal for medium, medium rare or rare* **24.90**

**16oz T- Bone** - *cooked on the bone containing both the fillet and sirloin* **29.90**

**16 oz Chateaubriand Fillet**
*Served with two field mushrooms, two grilled tomatoes, three sides of your choosing and two free steak sauces* **49.90**

**Surf & Turf** – *Add grilled King Prawns* **5.90**

## Steak Sauces 2.90 (GF - V)

Peppercorn – Béarnaise - Blue Cheese - The Bells Sauce (Red wine, French Mustard & Mushrooms)

## Sides 3.00

The Bells Mixed Salad
Coleslaw
Onion Rings
The Bells Mac & Cheese
Seasonal Vegetables
Creamy Mash Potato

## Chips 2.90

Beef Dripping
Sweet Potato
American Fries
Vegetable Oil

## Halloumi Fries (8) 4.90

*All our dishes are made fresh to order so please allow extra time when busy*
*Food allergies and intolerances. Please speak to a member of our staff before ordering.*
*All tips are graciously received and shared equally between all members of staff.*

***GF*** *Gluten Free* - ***V*** *vegetarian* - ***VE*** *vegan*