



THE BELLS
SILKSTONE

STARTERS

Wild Mushroom Fricasse , Garlic and Parsley served on Toasted Ciabatta with Parmesan and Truffle Oil	6.00	V
Soup of The Day served with Warm Crusty Bread	5.50	GF*, Ve
Smoked Chicken , Lemon and Herb Salsa Verde, Bacon and Spring Onion Potato Salad	7.00	GF
Warm Scotch Egg , Homemade Piccalilli	7.00	
Salt and Pepper Squid , Crispy Rocket Seaweed, Honey and Soy Dressing	7.00	GF, V
Thai Crab Cakes , Asian Slaw and Wasabi Aioli	8.00	GF*
Bells King Prawns , Garlic, Chilli and Coriander Butter. Warm Crusty Bread	8.50	GF*

THE CLASSICS

Pie of The Day , Beef Dripping Chips, Mushy Peas, Gravy.	11.00	
Lincolnshire Sausages , Butter Mash, Rich Onion Gravy	11.00	GF*
Goats Cheese and Red Onion Tartlet , Side Salad, Fries	12.00	V

ve – vegan v – vegetarian gf - gluten free
*gf gluten free on request. Please inform your server before ordering. **£1.50 surcharge with Chateaubriand



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Farmers Blonde Battered Haddock, Beef Dripping Chips, Garden Peas, Home made Tartare Sauce 13.00

MAINS

Salt and Pepper Stir Fry with Crispy Noodles (Add King Prawns for £5) 12.00 **Ve**

Supreme of Chicken, Sweetcorn Salsa, Sweet Potato, Sticky BBQ Bourbon Sauce 14.00 **GF**

Mussels cooked in White Wine, Garlic, Shallots and Parsley. Served with Fries and Crusty Bread **GF**

Guinness Braised Beef Cheek, Butter Mash, Baby Carrots, Braising Juices 15.00

Lamb Shank, Root Mash, Mange Tout, Minted Gravy 16.00 **GF**

Monkfish Tail, Dauphinoise Potato, Green Beans, Red Wine Reduction 22.00 **GF***

Venison Loin, Braised Red Cabbage, Butternut Squash, Wild Mushrooms, Juniper Red Wine Sauce 28.00 **GF**

THE GRILL

All our steaks are sourced from North Yorkshire Farms and Dry-Aged for 28 days.

Steaks are served with a Portobello Mushroom, Rocket and Parmesan Salad, Grilled Tomato & Beef Dripping Chips as Standard. **Surf 'N' Turf Any Steak Add King Prawns 5.50**

Chicken Burger: Spiced Chicken Breast, Lettuce, Tomato,

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Side of Coleslaw and Beef Dripping Chips	11.00
Bells Burger: 8oz Beef Burger, Smoked Bacon, Onion Ring, Tomato Jam, Melted Cheese, Tomato, Lettuce, Beef Dripping Chips and a side of Coleslaw	13.00
Prime Rump Steak, 12oz: <i>Rich in flavour, firmer in texture. Recommend cooking Medium</i>	19.00
Ribeye Steak, 10oz: <i>Full of Flavour with generous marbling. Almost as tender as Fillet. Best cooked Medium</i>	22.00
Sirloin Steak, 10 oz: <i>The Traditional Steak. Delicate in flavour, slightly firm texture. Recommended Medium-Rare</i>	24.00
Fillet Steak, 8oz: <i>The most tender of them all. Ideally cooked Rare for a melt in the mouth experience</i>	26.00
Chateaubriand, 16oz Fillet: <i>This is a Centre-Piece dish! A stunning cut of the finest Fillet. Usually served between two, the dish comes with two Portobello Mushrooms, grilled Vine Tomatoes, three sides of your choosing & two sauces. Best cooked Rare (As this is a large cut, please allow extra coking time for orders over 'Rare')</i>	50.00

SIDES, CHIPS & SAUCES

Skinny Fries, Beef Dripping Chips, Sweet Potato Fries (£1 extra)	3.00	GF
Bread and Olives	4.00	
Butter Mash	3.00	
Onion Rings	3.00	

GF

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Mixed Salad, Coleslaw, Seasonal Veg	3.00	
Halloumi Fries with Tomato Jam	4.50	
Sauces	3.00	GF
<i>Bearnaise, Blue Cheese, Diane, Peppercorn, Bells (Mushroom, French mustard & Red Wine)</i>		

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