

## Small Plate & Tapas

<b>Chef's Soup of the Day</b> Served with our own homemade bread (V)*	<b>5.50</b>
<b>Homemade Nachos</b> spicy tomato sauce guacamole and sour cream (V)	<b>5.90</b>
with chilli con carne	<b>6.90</b>
<b>The Bells Pork Crackling</b> served with BBQ dipping sauce (GF)	<b>3.50</b>
<b>Homemade Bread and Bosciola Olives</b> served with olive oil and balsamic (V)*	<b>5.50</b>
<b>Tian of Crab and Crayfish Tails</b> with cucumber and dressed leaves & lemon mayo (GF)	<b>6.50</b>
<b>Warm New Potato Salad</b> with asparagus and wild mushrooms, truffle oil (VE GF)	<b>5.50</b>
<b>Slow Roast Pork Belly</b> smoked pancetta and honey sauce (GF)	<b>6.50</b>
<b>Bells Style Prawns</b> Sautéed prawns in garlic, chilli, ginger butter served with our breads (GF)*	<b>7.50</b>
<b>Buffalo Mozzarella and Italian Baby Plum Tomato Bruschetta</b>	<b>5.50</b>

## Main Dishes

<b>Fish Dish of the Day</b> Freshly prepared fish of the day, please ask your server for more	<b>Market Price</b>
<b>6oz Rump Steak</b> Served with vine tomatoes, field mushroom and your choice of chips (GF)	<b>10.00</b>
<b>Pumpkin Ravioli</b> with asparagus, wild mushrooms, truffle oil and a poached duck egg	<b>13.50</b>
<b>The Bells Pie of the Day</b> Served with garden peas and your choice of chips	<b>12.50</b>
<b>Spring Onion, Broccoli and Smoked Cheddar Potato Cake</b> with smoked red peppers (V)	<b>12.50</b>
<b>Slow Roast Belly Pork</b> sautéed chorizo, new potatoes and Mediterranean vegetables	<b>16.50</b>

### 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. \*GF bread available. Please speak to a member of our staff before ordering.  
All tips are graciously received and shared equally between all members of staff.*