



## Special Offers

### PIE & PINT TUESDAY

Order one of our pies & get a drink\* for free!

*\* Includes any of our draught pint range or a pint of our soft drink post mix range*

### STEAK NIGHT THURSDAY

Two of our 8<sup>oz</sup> Rump steaks for just £39.95!

### FISH & FIZZ FRIDAY

Free glass of prosecco with every fish main course

## Evening Menu

**THE APEROL SPRITZ** 9.95

**THE HUGO SPRITZ** St Germain elderflower liqueur. 9.95

**THE SARTI ROSA SPRITZ** Sicilian blood orange, mango, and passion fruit. 9.95

### starters

**CHEF'S SOUP OF THE DAY** With Hobbs House bloomer & butter. *v v eo ngo* 7.50

**CREAMY STILTON & GARLIC BUTTON MUSHROOMS** On a bed of toasted ciabatta. *v v eo ngo* 8.50

**CLASSIC BRUSSELS PÂTÉ** Caramelised red onion chutney, toasted Hobbs House bloomer, salted butter. 8.95

**"LOW & SLOW" PORK BELLY BITES** Sweet & sticky BBQ sauce, finished with a pickled slaw. *ngi* 9.50

**SEA SALT & BLACK PEPPER SQUID** Pickled shallots, tartare sauce, lemon wedge. 9.50

**GOLDEN FRIED BREADED WHITEBAIT** With tartare sauce, Hobbs House bloomer & butter and a lemon wedge. 8.50

**VEGAN SWEET PEA & MINT RAVIOLI** Finished with a lemon & garlic olive oil drizzle, toasted pine nuts and pea shoots. *v v eo* Starter 9.50 Main 17.95

### classic mains

**THE "BELL" CHICKEN** Pan-seared chicken breast in a mushroom, bacon & thyme sauce, with seasonal greens, carrots and sautéed new potatoes *or* seasoned chips. *ngo* 20.95

**TWICE COOKED PORK BELLY** Beetroot purée, seasonal greens, crispy seasoned potato wedges, cider sauce. *ngi* 22.50

**PAN-FRIED SEA BASS FILLET** With roasted new potatoes, seasonal greens and a lemon & caper butter. *ngo* 21.95

**PORK SAUSAGE & FENNEL RAGU RAVIOLI** Roasted garlic & sage brown butter, crispy bacon crumb, rocket and grated Parmesan. 19.50

**THE BELL HOUSE SALAD** Chargrilled chicken breast tossed with smoky crispy bacon, ripe avocado, mixed leaves and cherry tomatoes, finished with a light house dressing. 15.95

### pub favourites

**CHEF'S PIE OF THE DAY** One of our handmade, large, shortcrust pastry "proper" pies with fresh market vegetables, jug of gravy on the side and your choice of mash *or* seasoned chips. 18.50

**BUXTON'S 8<sup>oz</sup> RUMP STEAK** 28 day dry-aged premium steak served with buttered & herbed mushrooms, a garlic & rosemary roasted tomato, peas and seasoned chips. *ngo* 26.95

+ *Stilton Sauce* 3.50 + *Peppercorn & Brandy Sauce* 3.50

**HONEY GLAZED WILTSHIRE HAM** Thick cut ham with a brace of fried eggs, salad & coleslaw garnish and seasoned chips. *ngo* 17.50

**THE BELL DOUBLE STACK BURGER** Two grilled 4oz beef burgers, melted Applewood cheese, burger sauce, brioche bun and seasoned chips. *ngo* **17.50** + *Crispy Streaky Bacon 2*

**10<sup>02</sup> BEER-BATTERED COD & CHIPS** With our house tartare sauce, salad garnish and garden peas. *ngo* **18.95**

**BUTCHER'S FAGGOTS** With seasonal greens, crispy shallots, gravy and mashed potato *or* seasoned chips. **15.50**

**WHOLETAIL BREADED SCAMPI** Homemade tartare sauce, coleslaw, salad garnish and seasoned chips. **16.95**

**HOMEMADE LASAGNE** Topped with grilled cheese and served with garlic bread and a salad garnish. **17.50**

**MEDITERRANEAN VEGETABLE TART** Topped with grilled cheddar and served with herb roasted new potatoes and salad garnish. *v veo* **17.50**

### *on the side*

**SEASONED CHIPS** *v ngo* **4**

**GARLIC BREAD** *v* **4**

**BUTTERED SEASONAL GREENS** *v ngi* **5**

**MIXED LEAF SALAD** *v* **5**

**SEASONED CHIPS WITH CHEESE** *v ngo* **5**

**GARLIC BREAD WITH CHEESE** *v* **5**

**ONION RINGS** *v* **6**

### *to finish*

**CHEF'S CHEESECAKE OF THE DAY** Madagascar vanilla ice-cream. *v* **8.50**

**STICKY TOFFEE PUDDING** Rich toffee sauce, Madagascar vanilla ice-cream. *v* **8.50**

**ETON MESS** Summer berries, crushed meringue, whipped cream, mint leaf. *v ngi* **8.95**

**DOUBLE BELGIAN CHOCOLATE BROWNIE** Madagascar vanilla ice-cream. *v ngo* **8.95**

**HOT CHOCOLATE FUDGE CAKE** Madagascar vanilla ice-cream. *v* **7.50**

**BRAMLEY APPLE & CINNAMON CRUMBLE** Madagascar vanilla ice-cream. *v ngo* **8**

**BOOZY AFFOGATO** Madagascar vanilla ice-cream, double espresso, Bailey's Irish cream, crushed Biscoff. *v veo* **9.50**

**MIXED ICE-CREAM** *one scoop 2.90 two scoop 5.50 three scoop 7.90*

*Madagascar Vanilla v ngi / Double Chocolate v ngi / Strawberries & Cream v ngi*

*Salted Caramel & Honeycomb v / Vegan Vanilla v ve ngi*

### *coffee*

**ESPRESSO** **2.90**

**DOUBLE ESPRESSO** **3.20**

**AMERICANO** **3.20**

**CAPPUCCINO** **3.80**

**LATTE** **3.80**

**FLAT WHITE** **3.60**

### *tea*

**POT OF "TEAPIGS" EVERYDAY** **3.10**

**"TEAPIGS" HERBAL** **3.30**

*Earl Grey / Darjeeling / Mao Feng Green Tea / Camomile / Mint Tea / Super Fruit*

### *hot chocolate*

**CADBURY'S HOT CHOCOLATE** **3.90**

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*Join us at The Bell on a weekend...*

**Breakfast served Friday-Sunday | Bottomless Brunches | Superb Sunday Lunch**

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*v vo* Vegetarian / Vegetarian Option *ve veo* Vegan / Vegan Option *ngi ngo* No gluten containing ingredients / No gluten containing ingredients Option  
Please inform us on arrival of any allergen and dietary requirements, not all ingredients are listed.  
NGCI dishes are made without gluten-containing ingredients, but are prepared in a kitchen where gluten is present and are not suitable for coeliac customers. Detailed allergen information is available by scanning the QR code.