



THE BELL INN

Sample Sunday Lunch

At The Bell we offer one Sunday roast each week to help maintain quality and minimise food waste. Vegetarian and pescatarian alternatives can be catered for with advance notice.

TO START

Grazing Board for the Table

Provençal olives, cashews, feta cheese, cured meats, smoked salmon, farmhouse butter and fresh artisan bread.

For two £14.00 • For four £28.00

MAIN COURSES

Roast Rump of Limousin Beef

Yorkshire pudding, fresh seasonal vegetables, beef dripping roasties and thyme roast gravy.
£18.95

Sample Fish - Scottish Salmon

Roast potatoes, seasonal vegetables, red pepper and tomato dressing.
£17.50

Sample Vegetarian - Roasted Aubergine

Roast potatoes and fresh seasonal vegetables.
£14.00

SOMETHING SWEET TO FINISH

Triple Chocolate Brownie

Condensed milk ice cream.
£8.50

Lemon & Lime Posset

Hereford strawberries and crushed meringue.
£7.95

Iced Honeycomb Parfait

Caramel biscuit crunch and raspberries.
£7.95

Artisan Cheese

Savoury biscuits, grapes and chutney.
£11.50

Sample menu only. The Sunday roast and accompanying dishes change regularly. Booking is essential for Sunday lunch. Please speak to a member of staff if you have any food allergies or intolerances.



Reservations: 01568 601110