

# THE SIX BELLS MENU

## While You Wait

**Halloumi Fries** sweet chilli 7.50 (V, GF)

**Homemade Focaccia** with olive oil & balsamic 5 (VG)

**Chilli & Garlic Olives** 5 (VG)

**Hummus & Pesto Plate** with rocket, peppers, red onions, balsamic glaze & toasted flatbread 6.50 (V)

## Starters

**Pork Cheek Tacos** with crispy tortillas & Pico de Gallo 9

**Bang Bang Cauliflower** with chilli & lime dip 7 (VG, GF)

**King Prawns** (Shell-On) in garlic butter with toasted focaccia 10

**Soup of the Day** with bread & butter 8 (VG/GF available)

**Smoked Mackerel Pâté** with crostini 10

## Sharers

**Seaside Platter** – Smoked mackerel pâté, king prawns, fish goujons, whole tail scampi, smoked salmon, salt & pepper squid, mixed bread & butter, sweet chilli & tartare sauce, fresh lemon 30

**Baked Feta** with honey, garlic, sesame & pomegranate, toasted focaccia 15 (GF available)

**Ploughman's Board** - Soft boiled egg, apple, pickled onions, ham, cheeses & mixed bread 25

**Loaded Fries** with melted cheese 14

**Add:** pulled pork | chilli con carne | three bean chilli (VG option available)

**Nachos** 10

Tortilla chips, cheese, jalapeños, guacamole, sour cream & salsa

**Add:** pulled pork | chilli con carne | three bean chilli +4

## Mains

**Beer-Battered Fish & Chips** – Mushy or garden peas, chunky chips, lemon & tartare sauce 18 (GFA)

**Ham, Egg & Chips** 16 (GFA)

**Sirloin Steak** – Grilled tomato, mushroom, chunky chips, garden peas & onion rings 25 (GFA)

**Add a sauce:** garlic butter / blue cheese sauce +2.00 | peppercorn +3.50

**Pork Schnitzel** - Fries & side salad 17

**Add a sauce:** blue cheese, garlic butter or mushroom sauce +2 | peppercorn +3.50

**Pan-Fried Trout** - Romesco sauce, new potatoes, green beans & lemon butter 18 (GF)

**Quiche of the Week** - Fries or new potatoes & side salad – 15 (V)

**Three Bean Chilli** – Rice & tortilla chips 15 (VG, GF)

**Marinated Chicken Skewer** - Salad, pickled cabbage, spiced vegetable rice, flatbread minted yoghurt & harissa mayo – 18

**House Salad** - Mixed leaves, cherry tomatoes, peppers, cucumber, red onion, radish & balsamic glaze – 12 (VG)

**Add:** olives & grilled halloumi/ chicken skewers/ smoked mackerel +4

**Pot-Roasted Lamb Shank** - Spring onion mash, seasonal veg & rosemary red wine jus – 23

## **Burgers**

**2 for 1 Wednesdays (Dine-in only – one per person)**

**Classic Beef Burger** - lettuce, tomato, red onion, cheese & bacon, burger sauce, fries, onion rings, slaw-  
17.50

**Crispy Chicken Burger** - Lettuce, tomato, red onion, sriracha mayo, fries, onion rings & slaw – 17.50

**Black Bean Burger** - Lettuce, tomato, red onion, chilli jam, fries, onion rings & vegan slaw – 15.50 (VG)

**Burger of the Week** – Chef’s special creation (not included in offer) – 18.50

## **Lunch Menu**

**Served 12–3 | Monday–Saturday**

All sandwiches served on Chef’s focaccia, ciabatta or brown crusty bread (supplied by Jenger’s Mead Bakery)

### **Sandwiches – 11**

**Served with tortilla chips**

Mozzarella, Pesto & Sun-Dried Tomato (V)

Prawn Marie Rose

Chicken, Bacon & Avocado

Smoked Salmon & Cream Cheese

Fish Goujons

**Upgrade to fries +2**

### **Jacket Potatoes – 11**

**Served with dressed side salad**

Baked Beans & Cheese (V)

Chilli Con Carne

Three Bean Chilli (VG)

Prawn Marie Rose

### **Desserts – 8**

**Raspberry Posset** with Chantilly cream & shortbread

**Lemon Creamed Profiteroles** with lemon syrup & meringue

**Crumble of the Week** with custard or ice cream (VG/GF available)

**Chocolate Brownie** with chocolate sauce & vanilla ice cream (GF)

**Tiramisu**

**(V) vegetarian (VA) vegetarian available (VG) vegan (VGA) vegan available (GF) gluten free (GFA) gluten free available**

All our food is prepared in a kitchen where nuts, gluten & other known allergens maybe present. Please note we take caution to prevent cross contamination, however, any products may contain traces as all menu items are produced in the same kitchen. Please advise the team of any allergies at point of ordering.