THE SIX BELLS

WINTER MENU

STARTERS & PLATES TO SHARE

Olives	5	VE
Hummus & Pesto – Rocket, peppers, red onion, balsamic, focaccia	6.5	
King Oyster Mushroom Scallops – Pea, mint purée	7.5	V / GF
Rainbow Trout – Cured with horseradish cream, beetroot	10	
Stuffed Jalapeños – Tempura-style, drizzled with hot sauce, fresh herbs	8	VE
King Prawns – Shell-on, in garlic butter, with toasted homemade focaccia	10	
Korean BBQ Pork Belly Bites – Spring onions, sesame seeds	8.5	GF
Chef's Soup of the Day – Bread, salted butter	8.5	VEA
Bang Bang Cauliflower – Chilli, lime dip	7.5	VE, GF

SHARING PLATTERS

Golden-Fried Camembert – Caramelised onion chutney, cranberry sauce, focaccia, salted butter	14	
Loaded Fries – Crispy fries with your choice of topping: Three Bean Chilli (VE) / Chilli Con Carne / Pulled Pork with BBQ Sauce / Shredded Chicken, Sriracha Mayo, Spring Onions	13	GFA
Loaded Nachos – Crispy nachos with your choice of topping: Three Bean Chilli (VE) / Chilli Con Carne / Pulled Pork with BBQ Sauce / Shredded Chicken, Sriracha Mayo, Spring Onions Finished with guacamole, tomato salsa, sour cream	14	GFA
Winter Ploughman's – Cheddar cheese, brie, Scotch egg, caramelised onion chutney, apple, pickles, bread, salted butter	18	

MAIN COURSES

Pan-Fried Hake – Leek, samphire purée, crushed garlic new potatoes, chargrilled lemon	19	GF
Pork Belly Roulade – Seasonal winter vegetables, mustard cream, a crispy potato cake	19	
Beef Short Rib Bourguignon – Rich red wine sauce, mashed potato, seasonal winter greens	20	
Butternut Squash & Sage Risotto – Garlic bread Add Chicken – 4.5	15	V
Chickpea Curry – Rice, naan bread Add Chicken – 4.5	15	VE
Pie of the Moment – Mashed potato, seasonal winter greens, Chef's gravy	19	
Fish & Chips – Garden or mushy peas, tartare sauce, charred lemon (Small 13)	18	GFA
Ham, Egg & Chips – The traditional way (Small 12)	16.5	GFA
Sirloin Steak – Chips, grilled mushrooms, tomato, onion rings, garden peas Choose your sauce (+3.5): Blue cheese / Peppercorn / Mushroom / Garlic butter	25	

BURGERS

Served with fries, onion rings, lettuce, tomato, onion, a side of 'slaw, unless otherwise stated

Classic Bells Burger – Cheddar cheese, smoked back bacon	18	
Buffalo Chicken Burger – spicy! – Frank's RedHot Buffalo sauce, blue cheese	18	
Moving Mountains Vegan Burger – Chilli jam, vegan 'slaw	16.5	VE / GFA
Burger of the Week – Check out our Specials Board	18.5	

2-for-1 burgers every Wednesday (excludes Burger of the Week)

LUNCH MENU 12–3PM MONDAY – SATURDAY

Sandwiches | 11

Bread supplied by Jengers Craft Bakery. Served with tortilla chips

Mozzarella, Pesto & Sun-Dried Tomato V

Prawn Marie Rose

Bacon, Brie & Cranberry

Club – Chicken, Bacon, Lettuce & Tomato

Fish Goujons

Upgrade to fries | 2

Jacket Potatoes | 11 GF

Served with dressed side salad

Cheddar Cheese V

Baked Beans V

Baked Beans & Cheddar Cheese V

Chilli Con Carne

Three Bean Chilli VE

Bacon, Brie & Cranberry

DESSERTS | 8

Sticky Toffee Pudding – Rich butterscotch sauce, vanilla ice cream or warmed custard		
Chocolate Brownie – Raspberry coulis, chocolate sauce, vanilla ice cream		GF
Crème Brûlée – Shortbread, berries		
Panna Cotta – Mulled wine berries		
Fruit Crumble of the Week – Vanilla ice cream or warmed custard		VEA
3 Scoops of Ice Cream – Vanilla, chocolate or strawberry	6.5	
Cheese Board – Cheddar, blue cheese, brie, with crackers, grapes, chutneys	12	

COFFEE & AFTER-DINNER DRINKS

Espresso	2.25	**Baileys** 50ml	6.25
Americano / Cappuccino / Latte	3.25	**Jameson** 25ml	4.95
Hot Chocolate	3.25	**Limoncello** 25ml	4.45
Liqueur Coffee	6.25		

VE Made with plant-based ingredients · **V** Vegetarian · **VEA** Vegan available
GF Gluten-free, subject to verified ingredients & preparation · **GFA** Gluten-free available on request

Food allergies & intolerances. Please inform a member of our team about any food allergies or intolerances before ordering. Our dishes are prepared in a kitchen where allergens are handled, so we cannot guarantee that any dish is completely free from cross-contamination. Please ask our team for full allergen information.

Our menu may change according to seasonal availability