

SUNDAY SET MENU

2 COURSES £23.95 | 3 COURSES£28.95

STARTERS

CREAMY CONFIT GARLIC MUSHROOMS (V) (GF)

With toasted bread & rocket (Vegan option available)

ATLANTIC PRAWN COCKTAIL (GF)

Sun blushed tomato salsa, Smokey Marie rose sauce, baby gem, slice of malted bloomer, lemon

HOMEMADE CHICKEN LIVER &WHISKY PARFAIT

Fruit chutney, toasted crudités, dressed mixed leaves

SOUP OF THE DAY (V) (GF)

With toasted sourdough

MAINS

SLOW ROAST BEEF

Dripping roast potatoes, creamed potatoes, seasonal vegetables, Yorkshire pudding and gravy

SLOW ROAST PORK AND CRACKLING

Dripping roast potatoes, creamed potatoes, seasonal vegetables, Yorkshire pudding and gravy

SLOW ROASTED LEG OF LAMB £2 Supplement

Dripping roast potatoes, creamed potatoes, seasonal vegetables, Yorkshire pudding and gravy

NUT ROAST (V) (VE)

Roast potatoes, sweet potato mash, seasonal vegetables and gravy

DESSERTS ------

OLD BELL INN CLASSIC STICKY TOFFEE PUDDING

Butterscotch sauce, served with custard, cream or ice cream

SELECTION OF ICE CREAMS

Served over shortbread crumb, finished with either: strawberry coulis, chocolate sauce, raspberry coulis

LEMON & LIME CHEESECAKE

Lemon gel, whipped cream

CRUMBLE OF THE DAY

Served with custard, cream or ice cream

SIDE ORDERS AND EXTRAS

STUFFING & CHIPOLATAS	£ 3.95		EXTRA SLICE OF MEAT	
CAULIFLOWER &LEEK CHEESE	FOR 1 £3.95	FOR 2 £5.95	BEEF	£2.00
			PORK	£2.00
			LAMB	£2.50
YORKSHIRE PUDDING	f1.00			