



Served Monday to Saturday 12pm – 6pm

**SENIOR CITIZENS SPECIAL
...AND THOSE WITH A SMALLER APPETITE**

2 COURSES £14.95 / 3 COURSES £18.95

STARTERS

SOUP OF THE DAY

Warm wedge of sourdough

CREAMY GARLIC MUSHROOMS (V) (VEGAN OPTION AVAILABLE)

Toasted sourdough bread, balsamic glaze

ATLANTIC PRAWN COCKTAIL £1.00 sup

Smokey Marie Rose sauce, served on a bed of baby gem lettuce, sun blushed tomato salsa & lemon

CHICKEN LIVER & WHISKY PARFAIT

Seasonal chutney, toasted ciapanini, dressed mixed leaf salad

TEMPURA COURGETTES (V) (VEGAN OPTION AVAILABLE)

Burnt white onion puree, chive oil

MAINS

STEAMED BEEF RAG PUDDING

Hand cut chips, mushy peas, gravy

THREE CHEESE AND ONION PIE

Chips & beans

BEER BATTERED HADDOCK £1.50 sup

Hand cut chips, tartar sauce, mushy peas, lemon wedge

CHICKPEA AND VEGETABLE MASSALA (GF) (VE)

Jasmine rice, pitta bread

OLD BELL INN CLASSIC FISH PIE £1.00 Sup

Mixed salad

PAN FRIED LAMBS LIVER (ADD BACON 50P)

Creamed potatoes, buttered cabbage. Onion gravy

PAN FRIED CHICKEN BREAST (GF)

Creamed potato, fine beans, pepper sauce

5oz GAMMON & EGG

Hand cut chips, garden peas (GF)

DESSERTS

OLD BELL INN CLASSIC STICKY TOFFEE PUDDING

Butterscotch sauce, served with either custard, cream or ice cream

SELECTION OF GRANDPA GREENES ICE CREAM (GFA) (VEA)

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

LEMON AND LIME CHEESECAKE

Lemon gel, whipped cream

CRUMBLE OF THE DAY

Served with custard, cream or ice cream

V = Vegetarian / VE =Vegan / GF = Gluten free option available / Any allergies please let staff know