

Ye Olde Bell



Hotel ▪ Spa ▪ Restaurant ▪ Bistro

Dinner Menu

Sharing Platters for Two

Seafood — Smoked salmon, marie rose prawns, smoked mackerel pate, haddock goujons, capers, tartar sauce, marie rose sauce, crusty bread and butter £35

Baked Rosemary Camembert sharer with crusty roll selection £18

Ploughmans — Pork pie, cheddar cheese, honey glazed ham, pickled onion, spiced fruit chutney, crusty bread and butter £35

Starters

Artisan breads & house butters £6.5

Soup of the day £10.50

Scotch egg, English mustard mayonnaise, dressed leaves £13

Asparagus, poached egg, baby gem and rocket salad, honey mustard dressing with shaved parmesan £10.5

Poached sea trout, pickled vegetables, lemon dill butter £13

Bean enchilada, tomato and red pepper salsa, melted Sheffield forge cheese £12

Classics

8oz sirloin steak, vine on cherry tomatoes, flat mushroom, triple cooked chips, beer battered onion rings £35

Beer battered Grimsby haddock, triple cooked chips, minted crushed peas, tartare sauce £23
or for smaller appetites £17

Pie of the day, seasonal vegetables, creamed mash or triple cooked chips, gravy £25

Curry of the day £24 or vegetable curry £22
served with rice, naan bread, poppadom, raita, mango chutney

Steak burger, smoked streaky bacon, smoked applewood cheddar, caramelised onions, siracha mayonnaise, tomato, gem, gherkin, coleslaw, fries £24

Main plates

10oz Grilled pork T-bone steak, rosti potato, spring onion and spinach, green peppercorn sauce £30

Nicoise salad, gem lettuce, green beans, olives, new potatoes, heritage tomato and caper dressing £25— with the option of chicken supreme or salmon fillet

Pea, courgette, and goats cheese risotto £22

King prawn, chilli, lemon and tomato spaghetti £25

Tagliatelle and meat balls with tomato and basil sauce, grated parmesan £25.50

Fish of the day, caper beurre blanc, fondant potato & charred cauliflower £25

Sides £6

Peppercorn sauce

Stilton sauce

Seasonal vegetables

House salad, honey & mustard dressing

Dessert menu

Fresh fruit pavlova, mixed berry compote £9

Chocolate mousse, chantilly cream, sable biscuit £9

Lemon syllabub, shortbread biscuit £9

Sticky toffee pudding, toffee sauce, vanilla ice cream £10

Selection of local cheeses,
artisan crackers, celery, grapes, chutney £13

Service Charge

Please note, a discretionary service charge of 10% is applied to tables of 2 guests or more. 100% of this is shared between staff. Please speak to a member of staff, if you would like to remove this.

Allergies

Before placing your order, please inform us if a member of your party has a food allergy we would like to assist you in your menu choices.



AA Rosette Award
for Culinary Excellence