

Ye Olde Bell



Hotel ▪ Spa ▪ Restaurant ▪ Bistro

Bistro menu served

Mon - Sat 12-3pm and 5.30-8.30pm Sunday 5 - 8pm

Small plate

Soup of the day £9.5

Lemon and dill fishcake, pea velouté, tartare salad £12

Beetroot, apple and goat's cheese salad, caper dressing £11

Ham hock terrine, pea, pickled shallot, rocket, toasted sourdough £12

Prawn and crayfish cocktail, chilli and coriander cocktail dressing £12

Sharing plate

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

Charcuterie ~ A carefully curated selection of premium cured meats, artisan cheeses, seasonal fruits, marinated olives, cornichons, roasted nuts, preserves, and home baked bread £35

Large Plate

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
Rice, naan bread, poppadom, raita, mango chutney

Blackened Cajun salmon salad, spiced pepper coulis, giant cous cous, aubergine, rocket and caper salsa £17

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

Sides 6

Seasonal vegetables
House salad,
honey & mustard dressing
Triple cooked chips
Beer battered onion rings
Koffman fries

Vegan and vegetarian menu

available please ask

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.

Don't miss our daily specials!

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.