Ye Olde Bell

Hotel ▪ Spa ▪ Restaurant ▪ Bistro

Dinner Menu

Starters

Artisan breads & house butters £6.5

Mixed olives £5

Soup of the day, rosemary focaccia bread (VE) (GFO) £10.5

Sweetcorn fritter, poached egg, chilli dressing (V) £10.5

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

Tagstone cheese mousse on toast, pickled apples, walnut puree, rum soaked raisins (V) (GFO) £11.5

Scotch egg, salad garnish, piccalilli mayonnaise £13

Main plates

Pan fried duck breast, pear puree, dauphinoise potato, cavelo nero, pear jus (GF) £35

Courgette, spinach & goats cheese tagliatelle (V) £22

Fish of the day, crushed new potatoes, roasted cauliflower, watercress & spinach velouté £25

Beetroot & butterbean pithivier, fondant potato, seasonal greens, gravy (VE) £24

Roasted chicken Ballentine, colcannon mash, kale, wholegrain mustard jus £28

Sides £5

Peppercorn sauce

Stilton sauce

Seasonal vegetables

House salad, honey & mustard dressing

Triple cooked chips

Beer battered onion rings

Koffman fries

Menu Served

Monday - Thursday 5-9pm

Friday & Saturday 5-9.30pm

Sunday 5-8pm

Inclusive of VAT, exclusive of service

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.

DF - Dairy Free

DFO - Dairy Free option available

GF - Gluten Free

GFO - Gluten Free option available

V - Vegetarian

VE - Vegan

VEO - Vegan option available

Classics

8oz sirloin steak, vine on cherry tomatoes, flat mushroom, triple cooked chips, beer battered onion rings £34 (GFO)

Beer battered Grimsby haddock, triple cooked chips, minted crushed peas & tartare sauce £22 or small portion £16 (GFO)

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

Curry of the day £23 or vegetable curry (VE) £21 served with rice, naan bread, popadom, riata & mango chutney

Steak burger, smoked streaky bacon, smoked applewood cheddar, caramelised onions, siracha mayonnaise, tomato, gem & gherkin served with coleslaw & fries (GFO) £23

Desserts

Rum & pineapple panna cotta, pineapple compote (GF) £9

Chocolate nemesis, rhubarb compote, vanilla Chantilly (GF) £9

Lemon syllabub, shortbread biscuit (GFO) £9

Sticky toffee pudding, toffee sauce, vanilla ice cream £9

Selection of local cheeses, artisan crackers, celery, grapes, chutney £12.5

Alternative GF & VE dessert options available

Coffee or Tea

A selection of coffees, all ground from fresh beans roasted locally from Heavenly coffee & a choice of *Birchalls* traditional, fruit or herbal teas.

AA Rosette Award
for Culinary Excellence