

Ye Olde Bell



Hotel ▪ Spa ▪ Restaurant ▪ Bistro

Lunch Menu, served 12 until 5

Sharing Platters for Two

Seafood Sharer—dressed crab, prawns, crayfish tails, smoked mackerel pate, bread fish fillets, salmon gravlax, caper berries, lemon & dill butter, tartare sauce, marie rose, tin loaf £45

Ploughmans Sharer—selection of local cheeses, ham, pork pie, pickled onion, gherkin, apple, pickles, salad garnish, crust bread, focaccia £35

Cold sandwiches

Coronation chicken served on a white sub roll £13.5

Smoked salmon, chive cream cheese & cucumber served on brown or white bloomer £14

Ruby crumble cheese & piccalilli served on brown or white bloomer £12.5

All served with coleslaw & crisps

Hot sandwiches

Cheese & ham croque monsieur £15

Roasted pepper, houmous & falafel served on a white sub roll £14

Beer battered haddock, tartare sauce cob £17

All served with coleslaw & fries

Main meals

Soup of the day, rosemary focaccia bread £10.5

Beer battered Grimsby haddock, triple cooked chips, minted crushed peas, tartare sauce £22
or for smaller appetites £16

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

Curry of the day £23 or vegetable curry £21

served with rice, naan bread, popadom, raita, mango chutney

Steak burger, smoked streaky bacon, smoked applewood cheddar, caramelised onions, siracha mayonnaise, tomato, gem, gherkin, coleslaw, fries £23

Sides 5

Seasonal vegetables

House salad, honey & mustard dressing

Triple cooked chips

Beer battered onion rings

Koffman fries

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.

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