

The Five Bells

## Main Menu

### Notice

All menu items, descriptions and prices are subject to availability and change without prior notice.

### Dietary Information

Please be advised that our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering and ensure that a Team member allows you to read our drinks allergens information for each drink, which is available on request.



## Starters

Wild garlic mushroom bruschetta, toasted sourdough,  
rocket, truffle oil. V, VE, GFO

£7.50

Whipped goats cheese, radicchio and pine nut salad, dill and  
mustard dressing. V, GF

£8.50

Halloumi fries, sweet chilli yoghurt, mint, pomegranate. V,  
GF

£6.50

Soup of the day, warm bread, herb compound butter. V,  
VEO, GFO

£6.50

Smoked salmon, lemon and pepper crème fraiche,  
capers, toasted ciabatta. GFO

£8.50



## Mains

Pan roast chicken supreme, carrot purée, sautéed new potatoes, charred asparagus, jus. GF

£18.50

Tagliatelle, basil pesto, heirloom tomatoes, parmesan. V

£16.00

Classic beer battered fish and chips, pea and mint pure, tartare sauce

£17.00

10oz Ribeye steak, chunky chips, confit beef tomato, Portobello mushroom, peppercorn sauce. GF

£23.00

Butternut squash risotto, tenderstem broccoli. VE, GF

£16.50

Pork and apple ballentine, apple purée, glazed pineapple, fries

£19.50



## Desserts

Homemade brownie, honeycomb, chocolate sauce. V

£8.50

Glazed melon and sorbet. GF, VE

£8.00

Lime and Vanilla cheesecake, wild berry compote. V

£8.00

Eton mess, torched meringue, Chantilly cream, fresh berries.  
GF, V

£8.00

