The Bell@Broadheath Menu

Appetisers

Marinated olives (V) (G.F) **4.00**
A blend of Picholines, Lourmantes, Coquillos, Green & Black Olives & sun blushed tomatoes

The bread board (V) **6.50**
A selection of artisan bread, with our homemade butters & extra virgin olive oil (Perfect with our marinated olives)

Soup (A.G.F) (V) **5.50**
Freshly made soup of the day served with Artisan bread

Chicken filled Bao Bun **7.95**
Buttermilk chicken in a soft Bao Bun, topped with pickled Daikon slaw, & a chilli lime aioli

Beef Sliders **7.95**
British Beef braised in Guinness, Shredded & served in a mini brioche slider, with beer cheese sauce & crispy onions

Pate of the Day (AGF) **6.95**
Pate served with freshly baked Breads & a rosemary & sea salt butter

Wild Mushroom risotto (N) (V) (AVGN) (GF) **7.50**
Sauteed wild mushrooms in creamy Arborio rice drizzled with white truffle oil & garnished Parmesan shavings and toasted hazlenuts
(can be served as a main course **14.50**)

Baked camembert (V) (AGF) **9.75**
Camembert infused with garlic & rosemary
Served with homemade red onion chutney & freshly baked bread rolls

Cauliflower Bites (VGN) **7.50**
Crisp cauliflower florets tossed in a spicy buffalo sauce and served with a cool vegan ranch dip

Squid **7.95**
Salt & pepper coated squid rings, lemon aioli, garden salad & crispy capers

Scallops (GF) **8.95**
Sweet pan seared scallops on a bed of creamy lemon and herb infused risotto, garnished with pea shoots

Sharing platters & Salads

Chilli Nacho's "BEEF or BEAN" (V) (AVGN) (GF) **10.00**
Nachos topped with homemade five bean chilli, or traditional spicy beef, melted cheddar. with salsa, guacamole & sour cream

Antipasto board (AGF) (N) **12.95**
Cured Mediterranean meats, Buffalo Mozzarella, nuts, dried fruits, wild rocket Artisan breads & olives

The Ploughman's boards (AGF) **12.50**
Local cheeses **or** sliced cold meats **or** mixed, with pate of the day. All served with fresh baked bread, pickles apple & garden salad

Caesar salad (AGF) **14.95**
Romaine lettuce homemade Caesar dressing, Soft Boiled Egg, grilled chicken fillets, smoky bacon, anchovies, Parmesan & croutons

Smoked salmon & Feta (AGF) **14.95**
Scottish smoked salmon, avocado, cucumber, mixed leaf, cherry tomatoes, crunchy capers & crumbly Feta.

Bell Burgers

All our burgers are homemade by our chefs using fresh ingredients, mixed with our special blend of herbs & spices

Stilton & Onion Burger **15.50**
Beef patty, dill pickles, tomato, caramelized red onion, & topped with creamy stilton, crisp bacon, ketchup tomato & baby gem lettuce

Classic burger **14.50**
A hand-crafted Beef Patty, dill pickles, mustard mayo, ketchup, tomato & baby gem lettuce

Brie Royale Burger **14.95**
A hand-crafted Beef Patty, topped with soft brie & a dollop of tangy cranberry sauce, with beef tomato & baby gem lettuce

BBQ Brisket Bliss **14.95**
A hand-crafted Beef Patty, with slow cooked beef brisket in our own smoky barbecue sauce two slices of cheese, dill pickles, baby gem lettuce

The Spicy chicken Burger **14.95**
Buttermilk chicken in a golden cornflake Crumb, with a fiery hot sauce, Pepper jack cheese & cool ranch dressing

Add an extra patty to any of the above for just 4.50

Mushroom & Truffle (VGN) **14.50**
Truffle infused mushroom patty, vegan cheese, sauteed onions, fresh tomato, baby gem lettuce & vegan mayo

All served in a toasted brioche bun with fries, chips or sweet potato fries & homemade coleslaw

Sides

Garlic bread	3.50	Onion rings	3.50
Cheesy garlic bread	4.00	Cheesy chips	4.50
Sweet potato fries	4.00	Chips and dip	4.00
Cheesy onion rings	4.00	Skin on fries	4.00
Loaded chilli fries	4.95	Mixed salad	4.00
Rocket & Parmesan salad			4.00
Truffle fries, parmesan cheese & truffle oil			4.50

Our Pizza's

12 Inch sourdough pizza base with our homemade tomato and basil sauce

Margherita pizza **10.00**
Traditional tomato pizza sauce, topped with mozzarella & cheddar cheese

Spicy Nduja pizza **12.50**
with spicy sausage form southern Italy is delightful with tomato sauce, mozzarella & fresh Basil

Funghi pizza (V) (AVGN) **12.00**
Tomato sauce, mozzarella, field mushrooms, truffle oil and grated parmesan

Chefs pizza of the day **12.00**
Traditional tomato pizza sauce, topped with mozzarella & cheddar cheese and chefs topping of the day.

Something Special

"The Bell Classic" (AGF) **17.95**
Our signature dish, Slow cooked cider infused belly pork, creamy mashed potatoes, seasonal greens & a mustard & sage sauce with crunchy crackling straw.

Gressingham Duck breast (AGF) **17.95**
Roasted duck breast served pink, with a raspberry & balsamic reduction, herb roasted vegetables & rosemary mash.

Monkfish Fillet (GF) **18.50**
Pan seared fillet of monkfish, with roasted garlic & baby spinach risotto topped with a vibrant salsa verde dressing

Lamb Tagine **17.95**
Slow cooked lamb with winter spices, apricots & butternut squash, served with couscous, pomegranate seeds & fresh mint.

Vegetable Wellington (V) (AVGN) (N) **15.95**
Golden puff pastry filled with carrot, parsnip button mushrooms, baby spinach, vegan cheese & fresh herbs with a light sage & mustard sauce

Pub Classics

8oz Sirloin Steak (AGF) **18.95**
(10oz 20.95 or 12oz 22.95)
Cooked on the chargrill to your liking served with chunky chips, grilled tomato, garlic field mushroom & a rocket salad

Steak & Ale Pie **15.00**
Slow cooked beef in a rich ale gravy encased in golden shortcrust pastry served with chips or Mash, mushy peas & a rich gravy.

Sticky Ribs (GF) **16.95**
Marinated for 24 hours, slow cooked & finished on the chargrill with our sticky "Jack Daniels" glaze, served with Chunky Chips & slaw

Battered cod **15.95**
Fillet of cod, in our golden local beer batter, chunky chips, homemade tartar sauce & crushed garden peas

Vegan Nut Roast (VGN) (N) **15.95**
Homemade nut roast with almonds, cashews & walnuts, served with lemon and herb risotto, charred greens with a fresh garden herb oil

Five bean chilli (VGN) (AGF) **14.95**
Homemade lightly spiced & smoky, five bean chilli, soft yellow rice, toasted flour tortillas & tangy tomato salsa

Sunday Lunch

Choose between Roast British topside of beef with Homemade Yorkshire pudding
Or
Golden Roasted Norfolk Turkey breast with all the trimmings

served with roast potatoes, buttered new potatoes, of fresh seasonal vegetables & a rich meat gravy

12pm till gone **Every Sunday**
Adults £13.50 under 10's £8

(V) Vegetarian **(VGN) Vegan**
(AVGN) Available vegan **(GF) Gluten free**
(AGF) Available gluten free **(N) Contains Nuts**

Children's Menu

Starters

Garlic Bread **£2** *Cheesy Nachos* **£4** *Soup* **£4**

Main Course

Roast Ham Honey roasted ham with fried egg or pineapple **£7**

Breaded Chicken goujons £7
Vegetarian dippers £6

Battered Fish goujons £7

Pork Sausages or Plant based Sausages £7

The above main courses come with a choice of chips, mashed potato or pasta & garden peas, baked beans or cucumber & cherry tomatoes

Tortilla Wrap
grilled chicken breast, grated cheddar, cucumber, cherry tomatoes & chips **7.50**

Meat free meat balls
on a bed of pasta with a tomato & basil sauce & garlic bread **7.50**

Margherita Pizza
tomato & mozzarella pizza **8.00**
(add pepperoni £1)

Desserts

Chocolate Sundae
chocolate ice cream, chocolate sauce, whipped cream and chocolate sprinkles **5.00**

Ice cream Choose 2 scoops of either Strawberry, Chocolate, or Vanilla and your choice of topping sauce **4.00**

Strawberry Sundae Strawberry ice cream, strawberry sauce, crunchy shortbread, whipped cream & strawberry sauce **(N) 5.00**

The above desserts can also be made with Plant based vanilla ice cream

CRAZY SHAKE! 6.95

Choose chocolate or Strawberry milkshake then top it with brownie, fresh whipped cream, chocolate or strawberry sauce sprinkle with chocolate sprinkles add a "Curly Wurly" & DIG IN!

(Definitely not for the faint Hearted (V) (N)



Hot Beverages

Tea for one	2.50	Tea for two	4.00
Filter coffee	2.60	Two Cup Cafetiere	3.00
Cappuccino	3.00	Latte	3.00
Flat white	3.00	Espresso	3.00
Hot chocolate	3.50	Double Espresso	4.25

De Café Tea or De Café Coffee 2.50

Fruit Teas
Green Tea, Camomile, Earl Grey, Red Berry, Peppermint 2.70

Milk alternatives
Oat milk, Soya Milk or Almond milk 50P

Desserts

Chocolate & almond Brownie **(v) (N) 7.95**
Double chocolate & almond brownie topped with whole almond, dusted with cocoa & served with smooth vanilla ice cream

Chocolate fondant *(V)* **6.95**
A Gooey dark chocolate centre crowned with a fresh raspberry and drizzled with raspberry coulis served with seeded vanilla ice cream.

Panna Cotta *(VGN)* **(AGF) (N) 7.95**
Vegan espresso Panna Cotta served with vegan almond crunch shortbread cookie

Waffle **(N) 7.50**
A warm Belgian waffle topped with crumbled brownie pieces, drizzled with toffee sauce and ice cream

Bread & butter pudding *(V)* **6.95**
With raisins, cranberries & fragrant spices in a Brioche bread butter Pudding, drizzled with butterscotch sauce & served with luxury vanilla ice cream

Crumble of the day **(V) (N) (AGF)** *(AVGN)* **6.95**
Our traditional deep filled fruit crumble
Served with hot Devonshire Custard or ice cream

Cheese & Biscuits **(AGF) (V) 7.95**
Hard & soft local cheeses such as "Hereford Hop" & "Black bomber cheddar" with grapes, celery, Chutney& a selection of biscuits.

Ice cream & sorbets *(V) (AVGN) (AGF)* **2.00**
Choose from Vanilla, strawberry, chocolate or plant based vanilla ice cream, Mango, lemon, black current or raspberry sorbet

Breakfast & Brunch

Served every day from 9-11am

Toasted Bagels

Brioche French toast with crispy bacon, poached egg and Canadian maple syrup **7.00**

Eggs Royale: smoked salmon topped with poached local free range egg & a light Hollandaise sauce with a hint of lemon **(V) 7.50**

Buttermilk American Pancakes

A stack of pancakes simply drizzled with pure Canadian Maple syrup **(V) 5.00**

A stack of fluffy American pancakes with rashers crispy smoked streaky bacon & drizzled With Maple syrup **6.50**

A stack of pancakes topped with fresh berries, Greek yoghurt, tangy raspberry coulis & sprinkled with granola **(V) 6.50**

Sourdough

Smashed avocado & poached egg on toasted sourdough with balsamic infused vine tomatoes **(V) (AGF) 8.50**

A tower of our famous slow cooked belly pork, black pudding, smoked bacon and topped with a local free-range egg served with toasted sour dough **9.50**

Full English or Little English

Two Blackgate fresh sausage, two rashers of thick cut back bacon, grilled tomato, sauteed mushrooms, baked beans, black pudding, hash brown or sauteed potatoes & two local free range eggs **(GF) 10.00**

Full Veggie

Two meat free sausages, grilled vine tomatoes, sauteed mushrooms, baked beans, grilled halloumi. hash brown or sauteed potatoes & two local free range eggs
(scrambled, poached or fried) **(V) (GF) 10.00**

Omelette

House Omelette, our own honey roasted ham & Worcester cheddar, with rustic fries & a garden salad **9.00**

Veggie Omelette, mushrooms, onion, sweet peppers, and spinach served with rustic fries & a garden salad **(V) (GF) 9.00**

Baps

A toasted brioche bap, served with a variety of fillings including, bacon, sausage, egg, tomato, mushroom or hash brown

Two course Lunch £12.95

Only available 12-2.30pm Monday to Friday
(Not available Bank Holidays)

Appetisers

A bowl of steaming hot homemade soup of the day served with freshly baked Artisan rolls **(V) (AGF)**

Bruschetta topped with shredded brisket and topped with sun dried tomatoes, feta cheese & balsamic reduction **(AGF)**

Pate of the day served with toasted bread **(AGF)**

Crispy coated cauliflower bites tossed in a sweet sticky teriyaki sauce **(VGN)**

Main Courses

Roasted chicken supreme, basil mash, seasonal vegetables & creamy sage & mustard sauce **(AGF)**

Golden beer battered cod fillet served with tartar sauce, garden peas a wedge of lemon & seasoned chips

Slow cooked lamb Tagine with winter spices roasted butternut, apricots & couscous

Wild Mushroom & truffle risotto with creamy Arborio rice & toasted hazelnuts **(AVGN) (N) (GF)**

Our home roasted honey & mustard ham, hand carved & with local free range fried eggs or grilled pineapple & seasoned chips **(GF)**

Desserts

A warm Belgian waffle topped with crumbled brownie pieces drizzled with toffee sauce and vanilla ice cream

Cranberry and dried fruit Bread and butter pudding served with hot Devonshire custard **(V)**

Panna cotta Espresso Panna Cotta with homemade almond crunch shortbread cookie **(VGN) (N) (AGF)**

Crumble of the Day, our traditional deep filled fruit crumble served with Devonshire Custard **(V) (N) (AGF) (AVGN)**

This is a sample Menu

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