

The Bell@Broadheath Menu

Appetisers

Marinated olives (V) (G.F) **4.00**
A blend of Picholines, Lourmantès, 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

Crispy chicken filled Bao Bun **7.95**
Crispy strips of chicken with a sweet sticky Marinade in a soft Bao Bun, topped with pickled cucumber & smoky chili & lime mayo

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

Beetroot & Herb Arancini (VGN) **8.50**
Golden coated with roasted beetroot, fresh herbs & a vegan cheese centre served with a zesty citrus dipping sauce

Burrata & Heirloom tomatoes (V) **7.95**
Soft Burrata cheese paired sweet heirloom tomatoes, toasted ciabatta pickled shallots & an aged balsamic & oil dressing

Smoked Salmon (AGF) **8.50**
Scotland’s finest smoked salmon on a bed of mixed greens with cherry tomatoes, cucumber, aioli dressing & crispy capers

Beef croquettes **8.50**
British Beef braised in Guinness, Shredded & coated in golden breadcrumbs served with truffle aioli, pickled mustard seeds & crispy shallots

Antipasto board (AGF) (N) **14.95**
Cured Mediterranean meats, Buffalo Mozzarella, sun blushed tomatoes mixed nuts, dried fruits, wild rocket Artisan breads & olives

Baked camembert (V) (AGF) **10.00**
Camembert infused with garlic & rosemary Served with spicy tomato chutney & freshly baked artisan breads & a wild rocket salad

Bowls & Boards

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) **14.95**
Cured Mediterranean meats, Buffalo Mozzarella, Sun blushed tomatoes mixed nuts, dried fruits, wild rocket Artisan breads & olives

Mixed ploughman’s (AGF) **13.95**
Honey roast ham, pate of the day & local cheese with house chutney, pickles, fresh bloomer bread, & dressed garden salad.

Cheese Ploughman’s (v) (AGF) **13.95**
Worcester cheddar, Red Leicester, Somerset Brie. House chutney, pickles, fresh artisan breads, apple & dressed garden salad.

Cold Meat platter (A.G.F) **13.95**
Roast beef, Honey roast ham & roast turkey House chutney, pickles, fresh artisan breads, apple & dressed garden salad.

(V) Vegetarian

(AVGN) Available vegan

(AGF) Available gluten free

(VGN) Vegan

(GF) Gluten free

(N) Contains Nuts

Salads

Autumn harvest salad (AVGN) (AGF) **14.95**
Mixed greens, roasted butternut & beetroot, topped with crumbly blue cheese, candied walnuts & pomegranate seeds drizzled with our “superfood” hemp seed dressing

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

Smoked salmon & capers (AGF) **14.95**
Scottish smoked salmon, heirloom tomatoes, cucumber, mixed leaf, crunchy capers & a citrus aioli

Burrata salad (V) (GF) **13.95**
Soft Burrata cheese paired sweet heritage tomatoes, grilled courgette, roasted peppers & artichokes, pickled shallots & an aged balsamic & oil dressing

Mains

“The Bell Classic” (GF) **18.95**
Our signature dish, Slow cooked pork belly, herb infused mashed potatoes, sweet sticky braised red cabbage, caramelized apple & a rich Burgundy reduction with crunchy crackling straw.

Beef Bourguignon (AGF) **18.50**
Tender pieces of British beef, in a rich & velvety Burgundy gravy with a hint of dark chocolate served with mashed potatoes, warm artisan bread & homemade sea salt butter

Wild Salmon Fillet (GF) **19.50**
Pan seared Pacific salmon fillet with a medley of vibrant fresh greens, crispy potatoes and alight lemon & dill sauce

Vegetable Wellington (V) (AVGN) **18.00**
Golden puff pastry filled with carrot, parsnip button mushrooms, baby spinach, vegan cheese & fresh herbs with a light white wine & Dijon sauce

Autumn risotto (AV) (AVGN) **17.00**
Roasted Butternut squash, sweet potato & baby spinach all in a creamy Arborio risotto topped with a grated parmigiano & micro herbs

Pub Classics

8oz Sirloin Steak (AGF) **18.95**
(10oz 21.95 or 12oz 23.95)
Cooked on the chargrill to your liking served with chunky chips, grilled tomato, garlic field mushroom & a rocket salad

Steak & Ale Pie **15.50**
Slow cooked beef in a rich ale gravy encased in golden shortcrust pastry served with chips or Mash, crushed peas & a rich gravy.

Sticky Ribs (AGF) **18.50**
Marinated for 24 hours, slow cooked & finished on the chargrill with our sticky “Jack Daniels” glaze, served with Chunky Chips & slaw

Battered cod **17.50**
Fillet of cod, in our golden local beer batter, chunky chips, homemade tartar sauce & crushed garden peas

Sides

Garlic bread	3.50	Onion rings	3.50
Cheesy garlic bread	4.00	Cheesy chips	4.50
Sweet potato fries	4.75	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			4.95

Bell Burgers

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

The ultimate Beef & Cheese **15.50**
Beef patty, topped with double American & Swiss cheese, smoked bacon, a dollop of BBQ, dill pickles, beef tomato, & baby gem lettuce & beer battered onion rings

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

Blue Bell & onion Burger **15.50**
A hand-crafted Beef Patty, topped with crumbly blue cheese, sweet caramelized onion dollop of roasted garlic aioli, dill pickles, beef tomato, & baby gem lettuce

Spicy chipotle Burger **15.50**
A hand-crafted Beef Patty with a chipotle rub, topped with guacamole, chipotle mayo, a jalapeno bomb dill pickles, beef tomato & baby gem lettuce

The Grilled chicken Burger **15.50**
Marinated chicken breast, topped with our Hawaiian BBQ sauce, grilled pineapple, pepperjack cheese & pickled red onion, dill pickles, beef tomato, & baby gem lettuce

Buttermilk chicken Burger **15.50**
Buttermilk chicken in a crispy golden breadcrumb, with spicy sriracha & lime mayo, chilli cheese, pickled red onion, dill pickles, beef tomato, & baby gem lettuce

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

Jack fruit Burger (V) (AVGN) **15.50**
Smoked pulled jackfruit patty, vegan cheese, vegan mayo, dill pickles, mango chutney, beef tomato, & baby gem lettuce

All served in a toasted pretzel bun with rustic skin on fries, & homemade coleslaw

Our Pizza’s

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

Margherita pizza (v) **10.00**
San Marzano tomato pizza sauce, topped with mozzarella, Fior di latte & fresh basil

Prosciutto paradise pizza **12.50**
Fresh Mozzarella, prosciutto cotto, olives, mushrooms artichoke hearts & oregano

Milanese Magic pizza **12.50**
San Marzano tomato sauce, spicy salami, fresh basil, field mushrooms, & gorgonzola

Spicy Inferno pizza **12.50**
San Marzano tomato sauce, fresh mozzarella spicy Nduja, fiery chillies & fresh basil


Garden pizza (V) (AVGN) **12.50**
San Marzano tomato sauce, vegan cheese, roasted courgette, red onion, sweet peppers artichokes & aubergine drizzled with extra virgin olive oil & oregano

Children's Menu	
<u>Starters</u>	
<i>Garlic Bread</i> £2	<i>Cheesy Nachos</i> £4 <i>Soup</i> £4
<u>Main Course</u>	
<i>Roast Ham</i>	Honey roasted ham with fried egg or pineapple £7
<i>Chicken goujons</i> £7	<i>vegetarian dippers</i> £6
<i>Battered Fish goujons</i> £7	
<i>Pork Sausages</i>	or <i>Plant based Sausages</i> £7
The above main courses come with a choice of chips, mashed potato or pasta & garden peas, baked beans or cucumber & cherry tomatoes	
<i>Tortilla Wrap</i>	grilled chicken breast, grated cheddar, cucumber, cherry tomatoes & chips 7.50
<i>Meat free meat balls</i>	on a bed of pasta with a tomato & basil sauce & garlic bread 7.50
<i>Margherita Pizza</i>	tomato & mozzarella pizza 10.00 (add pepperoni £1)
<u>Desserts</u>	
<i>Chocolate Sundae</i>	chocolate ice cream, chocolate sauce, whipped cream and chocolate sprinkles 5.00
<i>Ice cream</i>	Choose 2 scoops of either Strawberry, Chocolate, or Vanilla and your choice of topping sauce 4.00
<i>Strawberry Sundae</i>	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
<u>Fruit Teas</u>			
Green Tea, Camomile, Earl Grey, Red Berry, Peppermint			2.70
<u>Milk alternatives</u>			
Oat milk, Soya Milk or Almond milk		50P	

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

Desserts	
<i>Chocolate Brownie</i> trio (N)	7.95
Triple chocolate brownie gooey dark chocolate topped with a white chocolate cream & a milk chocolate sauce, pecans & fresh raspberries	
<i>Pumpkin spiced crème Brulee</i> (V)	7.50
A velvety lightly spiced pumpkin brulee, served with buttery homemade shortbread	
<i>Autumn Crumble</i> (V) (AGF)(N)	7.50
Sweet pears & peaches beautifully spiced with cinnamon, nutmeg & ginger. Topped with an almond crumble & Served with Hot Devonshire custard or vanilla ice cream	
<i>Bread & Butter pudding</i> (V)	7.95
Made with soft buttery brioche, white chocolates and tangy raspberries. Served with raspberry ripple ice cream	

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

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(VGN) Vegan (GF) Gluten free (N) Contains Nuts

<i>Waffle</i> (N) (V)	7.50
A warm Belgian waffle topped with Pistachio gelato and smothered in a warm velvety chocolate sauce	
<i>Cheese & Biscuits</i> (AGF) (V)	8.95
Hard & soft local cheeses such as “Hereford Hop” & “Green thunder cheddar” with grapes, celery, Chutney& a selection of biscuits.	
<i>Ice cream & sorbets</i> (AVGN) (AGF)	2.00
Choose from Vanilla, strawberry, chocolate or plant based vanilla ice cream, Mango, lemon, or raspberry sorbet	
<i>CRAZY SHAKE!</i> (V)	6.95
Choose chocolate or Strawberry milkshake top it with a brownie, fresh whipped cream, chocolate or strawberry sauce, sprinkle with chocolate dust & add a “Curly Wurly”	

Two course Lunch

£13.95

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)

Scotland's finest smoked salmon on a bed of mixed greens with cherry tomatoes, Cucumber, aioli dressing & crispy capers (GF)

A smooth duck & pork pate laced with Grand Marnier served with house chutney, Garden salad & Artisan bread (AGF)

Golden breaded risotto balls with a roasted beetroot, fresh herbs & a creamy vegan cheese centre served with a citrus & herb dipping sauce (VGN)

Main Courses

Roasted supreme of chicken with crushed new potatoes infused with garlic, fresh seasonal greens & a rich red wine jus (AGF)

A modern take on a classic, Beef Bourguignon tender slow cooked British beef in a rich burgundy gravy with a hint of dark chocolate served with braised red cabbage & creamy mashed potato (GF)

Cod fillet in our golden local ale batter, served with tartar sauce, garden peas a wedge of lemon & seasoned chips

Creamy Arborio rice with roasted butternut squash, sweet potato, baby spinach & finished with grated parmesan (AVGN) (GF)

Individually handmade pies from our local **Wyre pie company** served with creamy mashed potato or chunky chips, & gravy

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

Desserts

Homemade Raspberry & white chocolate bread & butter pudding made with light Brioche bread & served with vanilla ice cream (V)

Baked Belgian waffle served with our heavenly warm chocolate sauce & a scoop of nutty Pistachio Gelato (V) (N)

Homemade coconut & vanilla panna cotta served with warmly spiced fig sauce & vegan shortbread (VGN) (N) (AGF)

A combination of Pears & peaches laced with cinnamon & nutmeg topped with a flaked almond crumble & served with hot Devonshire custard (V) (N) (AGF) (AVGN)

This is a sample Menu