

# The Bell@Broadheath Menu

## Appetisers

<b>Marinated olives (V) (G.F)</b>	<b>4.00</b>
A blend of Picholines, Lourmantas, Coquillos, Green & Black Olives & sun blushed tomatoes	
<b>The bread board (V)</b>	<b>6.50</b>
A selection of artisan bread, with our homemade butters & extra virgin olive oil (Perfect with our marinated olives)	
<b>Soup (A.G.F) (V)</b>	<b>5.50</b>
Freshly made soup of the day served with Artisan bread	
<b>Crispy chicken filled Bao Bun</b>	<b>7.95</b>
Crispy strips of chicken with a sweet sticky Marinade in a soft Bao Bun, topped with Asian slaw Sriracha mayo	
<b>Pate of the Day (AGF)</b>	<b>6.95</b>
Pate served with freshly baked Breads, garden salad & a rosemary & sea salt butter	
<b>Mushroom &amp; truffle Arancini (VGN)</b>	<b>8.50</b>
Golden wild mushroom arancini filled with A vegan truffle cheese served with a roast tomato and basil dipping sauce	
<b>Baked camembert (V) (AGF)</b>	<b>10.00</b>
Camembert infused with garlic & rosemary Served with spicy tomato chutney & freshly baked artisan breads & a wild rocket salad	
<b>Cauliflower taco's (VGN)</b>	<b>7.50</b>
Crisp cauliflower florets tossed in a spicy buffalo sauce served in soft taco shells with a cool avocado & lime dip	
<b>Squid</b>	<b>8.50</b>
Tender rings of lightly battered squid with a zesty yuzu aioli dip, garden salad & crispy capers	
<b>Beef Sliders</b>	<b>8.50</b>
British Beef braised in Guinness, Shredded & served in a mini brioche slider, with beer Chutney & crispy onions	

## Bowls & Boards

<b>Chilli Nacho's "BEEF or BEAN" (V) (AVGN) (GF)</b>	<b>10.00</b>
Nachos topped with homemade five bean chilli, or traditional spicy beef, melted cheddar. with salsa, guacamole & sour cream	
<b>Antipasto board (AGF) (N)</b>	<b>14.95</b>
Cured Mediterranean meats, Buffalo Mozzarella, Sun blushed tomatoes mixed nuts, dried fruits, wild rocket Artisan breads & olives	
<b>Mixed ploughman's (AGF)</b>	<b>13.95</b>
Honey roast ham, pate of the day & local cheese with house chutney, pickles, fresh bloomer bread, & dressed garden salad.	
<b>Cheese Ploughman's (v) (AGF)</b>	<b>13.95</b>
Worcester cheddar, Red Leicester, Somerset Brie. House chutney, pickles, fresh artisan breads, apple & dressed garden salad.	
<b>Cold Meat platter (A.G.F)</b>	<b>13.95</b>
Roast beef, Honey roast ham & roast turkey House chutney, pickles, fresh artisan breads, apple & dressed garden salad.	

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

## Salads

<b>Summer salad (VGN) (GF)</b>	<b>14.95</b>
A medley of superfoods with kale, Swiss chard & baby spinach mixed with berries, seeds, sliced avocado & vibrant vegetables all in healthy citrus & hemp dressing	
<b>Caesar salad (AGF)</b>	<b>14.95</b>
Romaine lettuce homemade Caesar dressing, Soft Boiled Egg, grilled chicken fillets, smoky bacon, anchovies, Parmesan & croutons	
<b>Smoked salmon &amp; Feta (AGF)</b>	<b>14.95</b>
Scottish smoked salmon, avocado, cucumber, mixed leaf, cherry tomatoes, crunchy capers & crumbly Feta.	
<b>Summer Allotment salad (VGN) (GF)</b>	<b>12.95</b>
Everything you'd find on an English allotment! Cherry tomatoes, cucumber, spring onion, salad leaves, radish's & baby new potatoes, all drizzled with our own maple & mustard dressing	

## Mains

<b>"The Bell Classic" (GF)</b>	<b>18.95</b>
Our signature dish, Slow cooked pork belly, herb infused mashed potatoes, summer greens & a light Dijon mustard sauce with crunchy crackling straw.	
<b>Gressingham Duck breast (GF)</b>	<b>19.50</b>
Roasted duck breast served pink, with an orange & ginger sauce, charred tender stem, garlic & herb crushed new potatoes	
<b>Seabass Fillet (GF)</b>	<b>19.50</b>
Pan seared seabass fillet on a bed of creamy risotto with mussels, baby squid & clams served with charred tender stem	
<b>Vegetable Wellington (V) (AVGN)</b>	<b>18.00</b>
Golden puff pastry filled with carrot, parsnip button mushrooms, baby spinach, vegan cheese & fresh herbs with a light white wine & Dijon sauce	
<b>Summer risotto (V) (AVGN)</b>	<b>17.00</b>
Vibrant summer vegetables sauteed off & served in a creamy Arborio risotto topped with a lemon zest and herb Gremolata	

## Pub Classics

<b>8oz Sirloin Steak (AGF)</b>	<b>18.95</b>
(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	
<b>Steak &amp; Ale Pie</b>	<b>15.50</b>
Slow cooked beef in a rich ale gravy encased in golden shortcrust pastry served with chips or Mash, crushed peas & a rich gravy.	
<b>Sticky Ribs (AGF)</b>	<b>18.50</b>
Marinated for 24 hours, slow cooked & finished on the chargrill with our sticky "Jack Daniels" glaze, served with Chunky Chips & slaw	
<b>Battered cod</b>	<b>17.50</b>
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

<b>Bacon Bonanza Burger</b>	<b>15.50</b>
Beef patty, topped with American & Swiss cheese, smoked bacon, savoury baconnaise & our wonderful sweet bacon jam, dill pickles, beef tomato, & baby gem lettuce	
<b>Classic burger</b>	<b>14.50</b>
A hand-crafted Beef Patty, American mustard, ketchup, dill pickles, beef tomato & baby gem lettuce	
<b>Blue Bell Burger</b>	<b>15.50</b>
A hand-crafted Beef Patty, topped with crumbly blue cheese, streaky bacon, pickled jalapenos, dollop of sour cream, dill pickles, beef tomato, & baby gem lettuce	
<b>BBQ Brisket Bliss</b>	<b>16.00</b>
A hand-crafted Beef Patty, with slow cooked beef brisket in our own smoky barbecue sauce two slices of cheese, dill pickles, beef tomato & baby gem lettuce	
<b>Spicy Fiesta Burger</b>	<b>15.50</b>
A hand-crafted Beef Patty, topped with spicy beef chilli, double melted cheese, American mustard, nacho cheese sauce & Jalapenos a dollop of sour cream dill pickles, beef tomato & baby gem lettuce	
<b>The Spicy chicken Burger</b>	<b>15.50</b>
Buttermilk chicken in a golden cornflake Crumb, with a Sriracha mayo sauce, Pepper jack cheese pickled red onion & dill pickles, beef tomato, & baby gem lettuce	
<b>Add an extra patty to any of the above for just 4.50</b>	
<b>Mushroom &amp; Truffle (VGN)</b>	<b>15.50</b>
Truffle infused mushroom patty, vegan cheese, sauteed onions, vegan mayo, dill pickles, beef tomato, & baby gem lettuce	
<b>All served in a toasted pretzel bun with rustic skin on fries, &amp; homemade coleslaw</b>	

## Our Pizza's

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

<b>Margherita pizza (v)</b>	<b>10.00</b>
Traditional tomato pizza sauce, topped with mozzarella & cheddar cheese	
<b>Smoky Brisket pizza</b>	<b>12.50</b>
Braised BBQ brisket, caramelised onion, roasted sweet pepper, & dollops of cream cheese	
<b>Meat Feast pizza</b>	<b>12.50</b>
Tomato sauce, mozzarella, Italian fennel sausage, roasted ham, pepperoni, & field mushrooms,	
<b>Garden pizza (V) (AVGN)</b>	<b>12.50</b>
Tomato sauce, mozzarella, roasted courgette, red onion, sweet peppers drizzled with extra virgin olive oil & fresh basil	

## 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 10.00  
(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

### 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

#### Chocolate Brownie (V) (N) 7.95

Double chocolate brownie drizzled with salted caramel sauce & served with honeycomb ice cream

#### Lemon Posset Brulee (V) (N) 6.95

Combine the creamy richness of a brulee with the refreshing zest of a lemon posset served with homemade shortbread

#### Raspberry Panna Cotta (VGN) (AGF) 7.95

Vegan raspberry Panna Cotta served tangy raspberry coulis & vegan vanilla crunch shortbread cookie

#### Waffle (N) 7.50

A warm Belgian waffle topped with crumbled Chocolate cookies warm chocolate sauce and caramelized biscuit 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

#### Waffle (N) 7.50

A warm Belgian waffle topped with crumbled Chocolate cookies warm chocolate sauce and caramelized biscuit ice cream

#### Crumble of the day (N) (AGF) (AVGN) 7.95

Our traditional deep filled fruit crumble Served with hot Devonshire Custard or Vanilla ice cream

#### Cheese & Biscuits (AGF) (V) 8.95

Hard & soft local cheeses such as "Hereford Hop" & "Black bomber cheddar" with grapes, celery, Chutney & a selection of biscuits.

#### Ice cream & sorbets (AVGN) (AGF) 2.00

Choose from Vanilla, strawberry, chocolate or plant based vanilla ice cream, Mango, lemon, black current or raspberry sorbet

#### CRAZY SHAKE! 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

£13.50

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)

Golden battered squid with a tangy lemon and herb dip garnished with crisp capers for a delightful crunch

Pate of the day served with toasted bread (AGF)

Crispy buffalo cauliflower bites in a softshell taco with avocado and lime dressing (VGN)

### Main Courses

Roasted chicken supreme, crushed new potatoes, seasonal vegetables & rich red wine jus (AGF)

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

Wyre Pie Company handmade pie of the day served with chips or mash and garden peas

Summer vegetable risotto with seasonal vegetables and a refreshing lemon and herb gremolata (AVGN) (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 (N) (V)

Deconstructed Eton mess with homemade tangy curd, fresh berries, crunchy meringue, ice cream and fresh whipped cream (V)

Raspberry 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