

Bell@Broadheath Sunday Menu

Appetisers

The bread boards (V) A selection of artisan bread, with our homemade Butters & extra virgin olive oil	6.50
Soup (A.G.F) (V) Freshly made soup of the day with Artisan bread	5.50
Crispy chicken filled Bao Bun Crispy strips of beef in a sweet sticky marinade in a soft Bao bun, topped with Asian slaw sriracha mayo	7.95
Squid Tender rings of lightly battered squid with a zesty yuzu aioli dip, garden salad & crispy capers	8.50
Beef Sliders British Beef braised in Guinness, Shredded & served in a mini brioche slider, with beer Chutney & crispy onions	8.50
Baked camembert (V) (AGF) Camembert infused with garlic & rosemary served with spicy tomato chutney & freshly baked artisan breads & a rocket salad	10.00
Cauliflower tacos (VGN) Crisp cauliflower florets tossed in a spicy buffalo sauce served in a soft taco with a cool avocado and lime dip	7.50

Sharing platters & Salads

Chilli Nacho's "BEEF or BEAN" (V) (AVGN) (GF) Nachos topped with homemade five bean chilli, or traditional spicy beef & melted cheddar. with salsa guacamole & sour cream	10.00
Antipasto board (AGF) (N) Cured Mediterranean meats, local cheeses, nuts, dried fruits, Artisan breads & house chutney	14.95
Caesar salad (AGF) Romaine lettuce homemade Caesar dressing, Soft Boiled Egg, grilled chicken fillets, smoky bacon, anchovies, Parmesan & croutons	14.95
Smoked salmon & Feta (AGF) Scottish smoked salmon, cucumber, mixed leaf & sweet cherry tomatoes, crunchy capers & crumbly Feta.	14.95
Summer salad (VGN) (GF) A medley of superfoods with kale, Swiss chard & baby spinach mixed with berries, seeds, sliced avocado & vibrant vegetables all in healthy citrus & hemp dressing	14.95
Mixed ploughman's (AGF) Honey roast ham, pate of the day & local cheese with house chutney, pickles, fresh bloomer bread, & dressed garden salad.	13.95
Cheese Ploughman's (V) (AGF) Worcester cheddar, Red Leicester, Somerset Brie. House chutney, pickles, fresh artisan breads, apple & dressed garden salad.	13.95

Bell Burgers

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

Bacon Bonanza Burger Beef patty, topped with American & Swiss cheese, smoked bacon, savoury baconnaise & our wonderful sweet bacon jam, dill pickles, beef tomato, & baby gem lettuce	15.50
Classic burger A hand-crafted Beef Patty, American mustard, ketchup, dill pickles, beef tomato & baby gem lettuce	14.50
Blue Bell Burger 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	15.50
BBQ Brisket Bliss 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	16.00
Spicy Fiesta Burger 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	15.50
The Spicy chicken Burger 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	15.50
Mushroom & Truffle (VGN) Truffle infused mushroom patty, vegan cheese, sauteed onions, vegan mayo, dill pickles, beef tomato, & baby gem lettuce	15.50
All served in a toasted pretzel bun with rustic skin on fries, & homemade coleslaw	

Sides

Truffle fries, parmesan cheese, truffle oil	£4.50
Garlic bread	3.50
Cheesy garlic bread	4.00
Rocket & Parmesan	4.00
Cheesy onion rings	4.00
Peppercorn sauce	3.00
Onion rings	3.50
cheesy chips	4.50
Mixed salad	4.00
Stilton Sauce	3.00
Chips and dip	4.00

Main courses

8oz Sirloin Steak (10oz 20.95 or 12oz 22.95) (AGF) Cooked on the chargrill to your liking served with Chunky chips, tomato, garlic mushroom & a rocket salad	18.95
Seabass Fillet (GF) Pan seared seabass fillet on a bed of creamy risotto with mussels, baby squid & clams served with charred tender stem	19.50
Battered cod Fillet of cod, in a golden beer batter, chunky chips, homemade tartar sauce & crushed garden peas	17.50
Summer risotto (AVGN) (N) Vibrant summer vegetables sauteed off and served in a creamy Arborio risotto topped with lemon zest and herb gremolata	17.00
Sticky Ribs (AGF) Marinated for 24 hours, slow cooked & finished on the chargrill with our sticky "Jack Daniels" glaze, served with Chunky Chips & slaw	18.50
Steak & Ale Pie Slow cooked beef in a rich ale gravy encased in golden shortcrust pastry served with chips or Mash, crushed peas & a rich gravy.	15.50

Sunday Lunch

Choose between Roast British
topside of beef with Homemade
Yorkshire pudding

Or

Golden Roasted Norfolk Turkey
breast with all the trimmings

(add a Yorkey for 50p)

Or

Our very own vegan nut roast

All served with crunchy roast potatoes, buttered new potatoes and a medley of fresh seasonal vegetables and a rich gravy (VGN)

**Served from 12pm till SOLD OUT! Adults £14
under 10's £10**

Why not try our midweek Two course Lunch £12.95

Available until 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 and a 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 and couscous

Wild mushroom and truffle risotto with creamy Arborio rice and toasted hazelnuts (N) (AVGN)

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 served with 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) (A.VGN)

This is a sample Menu

Desserts

Chocolate Brownie (V) (N) 7.95

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

Lemon Posset Brulee (V) 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 & caramelized biscuit ice cream

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

Our traditional deep filled fruit crumble Served with hot Devonshire Custard or 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 (V) (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 then top it with brownie, fresh whipped cream, chocolate or strawberry sauce with chocolate sprinkles add a "curly Wurlly" & DIG IN! (V) (N)



(Definitely not for the faint hearted)

BREAKFAST & BRUNCH

Now serving our breakfast & brunch menu

From traditional full English, to pancakes galore, omelettes to toasted bagels.

Why not park up, take the dog for a walk then join us for Brunch inside or Al Fresco

Served Every day from 9am to 11am

Children's Menu

Starters

Garlic Bread Toasted ciabatta with garlic butter (V) £2

Nachos with cheddar, served with sour cream or tomato sauce (V) (GF) £4

Soup of the Day homemade soup with fresh bloomer bread (V) (AGF) £4

Main Course

Roast Ham Honey roasted ham with fried egg or fresh pineapple £6.50

Chicken goujons Golden breaded chicken fillets £7

Veggie dippers Golden breaded plant based nuggets £6

Fish goujons Our own golden battered cod goujons £7

Sausages or Vegetarian Sausages Local pork 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 Warm flour tortillas with grilled chicken breast, grated cheddar, cucumber, cherry tomatoes & chips £7.50

Meat free meat balls pasta topped with plant based meat balls in our own tomato & basil sauce with toasted garlic bread £7.50

Margherita Pizza Thin crust tomato and mozzarella pizza £10 (add pepperoni £1)

Desserts

Chocolate Sundae 2 scoops of chocolate ice cream with chocolate sauce topped with whipped cream and chocolate sprinkles £5

Ice cream Choose 2 scoops of either Strawberry, Chocolate, or Vanilla and your choice of topping sauce £4

Strawberry Sundae Strawberry ice cream, strawberry sauce with crunchy shortbread, whipped cream and strawberry sauce (N) £5

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

(V) = Vegetarian (VGN) = Vegan (AGF) = Available gluten free

(G.F) = Gluten free (N) = Contains Nuts