

# The Bell@Broadheath Menu

## Salads & Boards

**Chicken Caesar salad (A.G.F)** 14.95

Crisp romaine lettuce smothered in our homemade Caesar dressing, topped with grilled chicken fillets, smoky bacon, anchovies & croutons

**Smoked salmon salad (GF)** 14.95

Smoked salmon, cucumber, spring leaf & sweet cherry tomatoes, crunchy capers & crumbly Feta.

**Summer salad (VGN) (GF)** 14.95

A medley of vibrant vegetables and tender greens in a healthy citrus and hemp dressing

**Mixed ploughman's (AGF)** 12.95

Honey roast ham, pate of the day & local cheese with house chutney, pickles, fresh bloomer bread, & dressed garden salad.

**Cheese Ploughman's (v) (AGF)** 12.95

"Hereford hop", "Red Storm" "Somerset Brie" with house chutney, pickles, fresh bloomer bread, apple & dressed garden salad.

**Cold Meat platter (A.G.F)** 12.95

Roast beef, Honey roast ham & roast turkey with house chutney, pickles, fresh bloomer bread, apple & dressed garden salad.

**Antipasto board (AGF) (N)** 14.95

Cured Mediterranean meats, Buffalo Mozzarella, nuts, dried fruits, wild rocket Artisan breads & olives

**Classic Burger 14.95**

A hand-crafted Beef Patty, dill pickles, mustard mayo, ketchup & baby gem lettuce in a toasted brioche bun with chunky chips

(V) = Vegetarian

(VGN) = Vegan

(AvGN) = Available Vegan

(A.G.F) = Available gluten free

(G.F) = Gluten free

## Two course Lunch £13.50

Only available 12-2.30pm Monday to Friday

(Not available Bank Holidays)

3<sup>rd</sup> course £4.95

### 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 & a 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's handmade pie of the day served with creamy mash or chunky chips and garden peas

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

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

### Desserts

Warm Belgian waffle with crumbled chocolate brownie drizzled with chocolate sauce and served with vanilla ice cream (N) (V)

Deconstructed Eton mess with homemade tangy curd, fresh berries, crunchy meringue & vanilla ice cream and fresh 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)

# Children's Menu

(For guests 12 and under)

## Starters

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

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

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

## Main Course

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

**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 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 with 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 and whipped cream £5

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

## Toasted Ciabatta Sandwiches

Choose from freshly  
toasted Ciabatta, malted  
grain or thick white  
bloomer or gluten free  
bread £7.95

Roast beef with creamed  
horseradish

Honey & mustard ham with  
beef tomato

Herefordshire hop cheddar &  
real ale chutney

Smoked salmon, crème  
fraiche & cucumber

Roast Turkey, wild rocket &  
cranberry sauce

Sweet potato croquettes &  
wild rocket (VGN) (N)

Bacon, Brie & cranberry

Beer battered fish goujons  
and tartare sauce

## Sides

Garlic bread 3.50

Onion rings 3.50

Cheesy garlic bread 4.00

cheesy chips 4.50

Rocket & Parmesan 4.00

Mixed salad 4.00

Cheesy onion rings 4.00

Chips and dip 4.00

Mixed olives 3.00

Stilton Sauce 3.00

Peppercorn sauce 3.00

## Hot Beverages

Fresh filter coffee 2.60

De Cafe Coffee 2.50

Pot of tea for one 2.50

Hot Chocolate 3.15

Floater Coffee 3.75

Cappuccino 3.00

Latte 3.00

Espresso 3.00