

THE
Bellhouse

Weekday Menu

Served

Monday - Thursday 12pm till 9:30pm

Friday 12pm till 3pm

Marinated Olives^(g) £3.00

Mixed Bread Board, Pesto Mayonnaise and Balsamic Dips £3.00

Char Grilled Garlic Ciabatta with Saffron Mayonnaise £3.00

NIBBLES

Gilson's Local Whitebait ^(og)
With Pickled Tartare and Rustic Bread

£5.95

House Baked Mini Camembert ^{(v)(og)}
With Breads & House Chutney

£7.95

Braised Canewdon Pulled Pork ^(og)
With a Beetroot and Red Onion Slaw and Balsamic Glaze

£5.95

BREADS AND BOARDS

Steak Brioche
Served with Mushroom and Red Onion Marmalade,
Skin on Chips and a Peppercorn Sauce

£10.95

Bacon, Brie and Cranberry Ciabatta
With Homemade Root Vegetable Crisps

£6.95

Goats Cheese Ciabatta ^(v)
Served with Red Onion Marmalade, Roasted Red Pepper,
Artichoke and Homemade Root Vegetable Crisps

£7.95

Char Grilled Chicken Ciabatta
With Flat Mushroom, Saffron Mayonnaise and Skin on Chips

£9.95

Bellhouse Ploughman's
Cured Ham, Grapes, Pickles, East Anglian Cheeses and Rustic
Breads

£10.95

MAINS

Bellhouse Gourmet Burger ^(og)
With Crispy Bacon, Melted Smoked Applewood Cheese, Mixed
Leaves and Skin on Chips

£10.95

Cured Ham and Pan-fried Free Range Eggs ^(gf)
With Skin on Chips

£10.95

Breaded Wholetail Scampi
With Tartare Sauce, Skin on Chips and Dressed Mixed Leaves

£9.95

Why Not Add Pulled Pork to Your Gourmet Burger

£2.00

Beer Battered Cod Fillet ^(og)
Served with Tartare Sauce, Skin on Chips and Peas

£10.95

28 Day Matured 10oz Ribeye Steak ^(og)
Served with Skin on Chips, Grill Garnish and Peppercorn Sauce

£22.95

Creamy Mash £3.00

Skin on Chips £3.00
with Saffron Aioli

Sweet Potato Fries £3.50
with Saffron Aioli

Seasonal Vegetables £3.00

Braised Spiced Red Cabbage £3.00

Portobello Mushrooms, Pancetta and Parmesan £3.50

SET MENU

Main Meal Only £9.95 2 Courses £12.95 3 Courses £13.95

Monday - Thursday 12pm till 3pm and 5pm till 9:30pm Friday 12pm till 3pm

TO START

Homemade Soup ^(v)
Served with Rustic Bread
Please Ask Your Server For Today's Special

Shellfish and Smoked Bacon Chowder
Served with Rustic Bread

Chicken and Duck Liver Parfait ^(og)
Served with Toasted Croutes and House Chutney

Pheasant and Wild Boar Roulade
Served with Beetroot and Wild Berry Jus

Gilson's Local Whitebait ^(og)
Served with Tartare Sauce and Brown Bread

Braised Canewdon Pulled Pork ^(og)
With Beetroot and Red Onion Slaw and a Balsamic Glaze

Breaded Cornish Brie ^(v)
With Cranberry and Mixed Berry Compote

TO FOLLOW

Parmasan and Herb Crusted Hake
Served with Crushed New Potatoes and
Wild Mushroom Fricassee

Cashel Blue Pasta
Penne Pasta Coated in Creamy Spinach, Pine Nuts,
Sprouting Broccoli and Blue Cheese

Rolled Pork Belly
Stuffed with Black Pudding
Served with Fondant Potato and a Veal Jus

Confit Leg of Duck
With Braised Red Cabbage, Creamy Mash and Veal Jus

Local Catch of the Day ^(gf)
Please Ask Your Server For Today's Special

Lambs Liver and Bacon ^(og)
With Onion Gravy and Creamy Mash Potato

Homemade Pie of the Day
Please Ask Your Server For Today's Special

Char Grilled Chicken
In a Wild Mushroom Sauce with Sauté Potatoes

8oz Rump Steak ^(og)
Served to Your Liking with Skin on Chips, Peppercorn Sauce
and Garnish
(£5 Supplement)

Baked Vegetable Wellington ^(v)
With Creamy Mashed Potato and Vegetable Gravy

DESSERTS

Cheesecake of the Day
Please Ask Your Server For Today's Special

Bailey's Crème Brulee

Red Fruits
With Mövenpick Ice-cream

Warm Chocolate Brownie
With Mövenpick Ice-cream

Blood Orange Tart
With Mövenpick Ice-cream

Selection of English Cheeses ^(og)
With House Chutney and Crackers (£3 Supplement)

Classic Rhubarb and Apple Crumble
With Custard



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