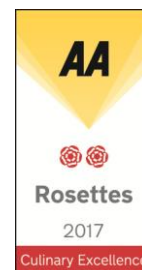


THE BELL INN



STILTON



SUNDAY LUNCH MENU

6th January 2019

£18.50 Two Courses

£22.50 Three Courses

STARTERS

Bell Inn Prawn Cocktail

Treacle Cured Salmon, Beetroot Jam & Grain Toast

Leek & Potato Soup (Vegetarian & Gluten Free)

Garlic Mushroom Gratin, Mozzarella (Vegetarian & Gluten Free)

Spanish Meatballs, Tomato Sauce & Toast

Parma Ham and Orange Salad, Walnuts (Gluten Free) (N)

MAINS

Roast Sirloin of Prime English Beef (Served Pink) (Gluten Free)

Roast Loin of Pork, Apple Sauce & Crackling (Gluten Free)

Slow Braised Lamb Shoulder, Rosemary & Garlic (Gluten Free)

All Roasts served with Yorkshire Pudding, Roast Potatoes, Mixed Greens, Cauliflower Cheese, Roast Parsnips & Gravy

Roast Fillet of Cod, Crushed New Potatoes & Hollandaise (Gluten Free)

Roasted Root Vegetable Burger Colston Bassett or Cheddar & Hand Cut Chips (Vegetarian, Vegan & Gluten Free) (N)

Roasted Butternut Squash Cup, Filled with Red Onion & Apple, Halloumi Top (Vegetarian & Gluten Free)

Beer Battered Haddock, Hand Cut Chips, Mushy Peas & Tartare

DESSERTS

Dark Chocolate Delice, Passion Fruit Caramel, Mascarpone Sorbet & White Chocolate (Vegetarian)

Apple & Mixed Berry Crumble, with Vanilla Custard (Vegetarian)

Iced Banana Parfait, with Salted Caramel, Popcorn & Peanut Butter (Vegetarian, Gluten Free) (N)

Blackberry Eton Mess with Honey & Oats (Vegetarian & Gluten Free)

Selection of Homemade Ice Cream & Sorbets (Vegetarian, Gluten Free options)

British Cheese Selection, Chutney & Biscuits (Gluten Free) (N)

* Accompaniments may vary owing to specific dietary requirements*

AT THE TIME OF ORDERING PLEASE ADVISE OF ANY FOOD INTOLERANCES OR ALLERGIES

(N) CONTAINS NUTS