



The Bell, Outwood, invites you to enjoy our main menu.

To begin...

Creamy whipped Feta with English pear, heirloom tomato, finished with gremolata 8.95 (GF)

Cumberland Pork Scotch Egg, served warm & runny, with homemade apple sauce, garnished with onion seed and parsley 9.50

Crayfish & Avocado Cocktail, served with radicchio, little gem, our Marie Rose sauce, and locally baked sour dough bread & butter 9.50 (GF option)

The Bell Inn's freshly made Soup of the Day, served with warmed, locally baked, sour dough bread 7.25
(Also available as a GF option)

Chicken Caesar croquettes, warm spinach puree, shaved parmesan and anchovy 9.50

Scottish smoked salmon, beurre blanc, soft poached egg, garnished with radish, dill and micro herb 9.50 (GF)

Sriracha spiced halloumi skewers with lime and sweet chili mayo dip 8.95 (GF)

Lemon and roasted garlic hummus, balsamic roasted cherry tomato on toasted sour dough 8.50 (DF) (GFO)

The main event...

Blackberry, Hoisin & Ginger Pork tenderloin, with sesame, ginger & cashew warm noodle salad 18.95

Spicy King prawn tacos, balanced with a zingy mango & lime salsa, served with skinny fries 18.95 (DF)

8oz ribeye steak served sliced over a medley of sauteed jersey royals, mushrooms and asparagus. Finished with a vibrant chimichurri 24.95 (GF) (DFO)

The Bell's homemade shortcrust Pie, created here by our Head Chef Scott, (Ask our team for today's choice) served with maris piper mashed potato, savoy cabbage &, of course, our cask conditioned London Pride gravy. 18.95

Western Atlantic Red Snapper Fillet, served with roasted Mediterranean vegetables, steamed rice and Cajun cream sauce 19.95 (GF)

Pan fried monk fish on basil pesto linguine and a rich bouillabaisse 20.95

Thai Chicken Satay, with peanut sauce, sticky coconut rice, lime, cucumber & coriander salad 17.95 (GFO)

Our vegetarian & vegan choices....

Keralan Cauliflower Curry, served with basmati rice, a poppadom and tangy mango chutney 15.95 (GF) (VE)

Butternut squash, goats cheese and beetroot burger, tucked in a brioche bun with baby gem

Sliced tomato and a chilli and lime mayo served with a side of skinny fries 15.95

Spring vegetable risotto verde, asparagus, peas, spinach, crispy hen egg, parmesan 15.95 (GFO) (DFO)



Our pub classics...

Applewood Smoked Ham, Egg & Chips, prepared & smoked here at The Bell, by our Head Chef Scott, with locally sourced fresh eggs from Nags Hall Farm in Godstone, and our chunky rustic chips. 16.95 (GF)

Brightleigh Farm, Outwood's, three plump and really delicious Lincolnshire Sausages, presented on a bed of mashed potato, with savoy cabbage, crispy battered onion rings & a deeply flavoured red wine gravy. 17.50

Buttermilk Chicken fajita Burger, smashed avocado, tomato salsa, roasted red peppers and Cajan spiced mayo & skinny fries 17.95

London Pride Ale Battered Hake, market fresh from Billingsgate, served with our chunky rustic chips, minted garden peas and our tartare sauce. 17.95

The Bell's seasoned homemade 6oz Steakhouse Burger, created at The Bell, with grass fed beef from Brightleigh farm, here in Outwood, with bacon, cheese, rocket, red wine onions & aioli, all tucked into a locally baked brioche bun with skinny fries 17.95 (GF option)

Loaded Dirty Fries, a large bowl topped with Brightleigh farm beef chili con carne, English medium cheddar, spring onion, coriander chili, pomegranate, perinaise 16.95 (Easily a sharer & also available as a GF)

Chicken Caesar Salad, crunchy croutons, cos lettuce, crispy bacon, soft boiled egg, anchovies
And parmesan crisp 17.95 (GFO)

Sides..

Chalk Hills bakery sour dough bread with extra virgin olive oil & Modena balsamic vinegar 4.95

Mixed side salad of seasonal produce 4.95

Skinny fries 4.95 **Fresh garlic sour dough bread** 4.95

Side of seasonal vegetables 4.95 **Cheesy sour dough garlic bread** 5.50

Chunky triple cooked chips 4.95 **Sweet potato fries** 5.50

Please ask to see The Bell's homemade **Desserts Menu**
& our **Hot Drinks Menu**, and yes...we make delicious liqueur coffees too.

"Thanks for popping in!"



Here at The Bell Inn, we regard your health and safety as a priority. If you require information regarding the presence of allergens in any part of your food or drink, please ask a member of our team who will be happy to provide you with this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be prepared in the presence of ingredients which do contain allergens.



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