



## **Sundays at The Bell**

**We invite you to enjoy our Sunday menu**

### **To begin...**

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

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

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

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

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

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

### **The Bell's Sunday Roasts**

**Black Treacle Beef Rump** *caringly meadow reared from Brightleigh Farm here in Outwood* 21.95

**Half of Roast Chicken**, *always a traditional favourite but ours arrives on your plate with  
a Confit Leg & Breast which adds that something* 20.95

**Pan seared English lamb rump**, *cooked to medium rare for that delicious melt  
in the mouth experience* 22.95

**Sussex reared Roast Pork Belly** *stuffed with orange, star anise & oregano  
and rolled before roasting, served, of course, with crispy crackling* 21.95

**Vegetarian Nut Roast** *created here by our Chef's with roasted butternut squash, red pepper  
and courgette, suitable for vegans & of course, served with a vegan gravy.* 17.95

*All of our delicious Sunday roasts here at The Bell, are all accompanied by honey roasted root vegetables,  
Savoy cabbage, cauliflower cheese, butternut squash puree, broccoli, golden roast potatoes our  
very special gravy & everyone gets a giant homemade Yorkie Pudding to top it all off!*

*Where at all possible, everything is sourced locally or fresh from the London markets.*



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.





### ***Our additional Sunday Lunch choices..***

***Rockridge Farm Lamb Birria Tacos***, Mexican pulled lamb on crisp iceberg,  
tucked into soft flour tortillas & garnished with lime yoghurt, mint & pomegranate 19.95

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

#### ***The Bell's seasoned homemade 6oz Steakhouse Burger,***

*created at The Bell, using Brightleigh farm's grass fed beef, 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)*

#### ***Buttermilk Chicken fajita Burger***, smashed avocado, tomato salsa,

*roasted red peppers and Cajan spiced mayo & skinny fries 17.95*

#### ***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*

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

#### ***Western Atlantic Red Snapper Fillet***, served with roasted Mediterranean vegetables,

*steamed rice and Cajun cream sauce 19.95*

#### ***Chicken Caesar Salad***, crunchy croutons, cos lettuce, crispy bacon,

*soft boiled egg, anchovies and parmesan crisp 17.95 (GFO)*

***Rockridge Farm Lamb Madras***, served with fragrant pilau rice and crispy poppadom 18.95

### ***To finish..***

*"When you've finished, don't forget to ask for our dessert menu  
or maybe a coffee from our hot drinks list."*

***"It's Sunday... relax, enjoy your time with us and thanks' for popping in!"***



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