

26TH - 28TH NOVEMBER

STARTERS	thai fish cakes	3.5
	chilli dipping sauce	
	pork belly skewers	4
	crispy chilli beef	4
	lemon & pinkpepper whitebait	5
	lemon, tartare	
	tempura prawns sweet chilli dip	6
	mustard & wickham ale cocktail sausages	6

THAI GREEN CURRY	aromatic curry using coconut milk and fresh green chillies	
	vegetable	6
	chicken	7
	prawn	8

PAD THAI	stir fry rice noodles with egg, vegetables, tamarind sauce	
	vegetable	6
	chicken & prawn	8

MASSAMAN	rich thai curry spiced with cardamom, cinnamon, star anise, lemon grass & galangal	
	vegetable	6
	beef	8

PUB MENU	pie's served with mash or chips	13
	piggy	
	suet pudding served with mash or chips	12
	steak & ale	
	5 Bells burger	11
	brioche bun, Monterey jack cheese, fries	
	chicken burger	11
	brioche bun, fries	
	beer battered cornish haddock	10
	chips, pea puree, tartare sauce	
	squash & halloumi burger	10
	vegan bun, fries	
	mushroom ragu	10
	mash, seasonal veg	
	5 bells fish pie	12
	served with steamed vegetables	

RICE & SIDES	sticky rice	3
	noodle salad	3.5
	coriander, lime & mango	
	chilli broccoli	2.5

house slaw	2.5
onion rings	2.5
steamed vegetables	2.5
chips or fries	2.5

DESSERT

all served cold ready to re heat	
sticky toffee pudding	5
toffee sauce	
tiramisu	6
chilled coconut rice pudding	5
mango	