

26TH - 28TH NOVEMBER

STARTERS

thai fish cakes (V) (NF) (VGA) (DFA)	3.5
chilli dipping sauce	
pork belly skewers (GF) (DF)	4
crispy chilli beef (DF)	4
lemon & pinkpepper whitebait (NF)	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 (GF) (DF) (V) (VG) (NF)	6
chicken (GF) (DF) (NF)	7
prawn (GF) (DF) (V) (NF)	8

PAD THAI

stir fry rice noodles with egg, vegetables, tamarind sauce	
vegetable	6
chicken & prawn (DF)	8

MASSAMAN

rich thai curry spiced with cardamom, cinnamon, star anise, lemon grass & galangal	
vegetable	6
beef (GF) (DF)	8

PUB MENU

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

RICE & SIDES

sticky rice (GF) (DF) (V) (VG) (NF)	3
noodle salad (GF) (DF) (V)	3.5
coriander, lime & mango	

chilli broccoli	(V) (DF) (GF) (NF)	2.5
house slaw	(GF) (DF) (V) (NF)	2.5
onion rings	(GF) (DF) (V) (NF)	2.5
steamed vegetables	(GF) (V) (DF) (VG) (NF)	2.5
chips or fries	(GF) (DF) (V) (VG) (NF)	2.5

DESSERT

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

GF - Gluten free V - Vegetarian DF - Dairy free VG - Vegan

GFA - Gluten free alternative VA - Vegetarian alternative DFA - Dairy free alternative VGA - Vegan alternative