

# MAIN MENU

## SNACKS AND SHARERS

Lemon & pink pepper whitebait (DF)	5
Cocktail sausages (DF) (GFA)	7
Beer battered Tunworth cheese (GF)	6
Olives (GF) (DF) (V) (VG)	4
Oxtail nuggets (GF) (DF) mustard ketchup	7

## STARTERS

Seasonal soup (DF) (GFA) (V) (VGA) fresh bread	6
Goats cheese salad (V) (VGA) (DF) (GF) squash, spinach, cider dressing	7
Smoked mackerel pate (GFA) rye toast, horseradish, lemon	8
Portabello mushroom rarebit (GFA) (V) toasted brioche, chutney	7
Mussels (GF) cider creme fraiche, spring onions, parsley	6

## MAINS

5 Bells traditional pies & suet puddings (VA) (VGA) (DFA) please ask what's available or check our specials board	
Beer battered Cornish haddock (GF) (DF) chips, pea puree, tartare sauce	13
5 Bells burger (DFA) brioche bun, oglesfield cheese, fries	13
Wild boar chilli (GF) (DF) rice	14
Chicken schnitzel (GF) (DFA) fried egg, celeriac remoulade	13
Himalayan salt aged 10oz rib eye steak (GF) (DFA) chips, tomato, mushroom, flavoured butter	28
Fish special (DFA) (GFA) fresh seafood special, ask for details	

## VEGGIE

5 Bells beetroot burger (V) (VG) (DF) vegan bun, fries	11
Mushroom ragu (VG) (V) (DF) (GF) mash, caramalised red onion, greens	13

## SIDES

please ask for available sides (VG) (DF) (GF) (V)	3
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GF - Gluten free   V - Vegetarian   DF - Dairy free   VG - Vegan

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