

TAKEAWAY MENU

STARTERS	smoked mackerel pate (GFA) (NF) rye toast, horseradish, lemon	6
	lemon & pink pepper whitebait (NF) (DF)	5
	olives (V) (DF) (GF) (VG) (NF)	4
	prawn & crayfish cocktail (DF) (GFA) (NF) baby gem, artisan bread	7
	butternut squash & courgette (DF) (V) (VG) (NF) basil dressing, poached egg, toasted bread	6
MAINS	fish & chips (NF) (GF) (V) (DFA) lemon, crushed peas, tartare sauce	10
	5 Bells burger (GFA) (DFA) (NF) brioche bun, oglesfield cheese, fries	11
	pie's served with mash or chips (NF) (DFA) (V) (DF) please ask for available pies	14
	sausage & mash (NF) (GF) (DF) caramelised onion gravy	12
SALADS	classic caesar (NF) (GFA) gem lettuce, anchovies, parmesan, croutons	7
	greek salad (VG) (DF) (GF) mixed leaf, peppers, tomatoes, feta cheese	8
	add chicken	3
SIDES	fries (GF) (V) (NF)	2.5
	buttered greens (GF) (DF) (VA) (VGA) (NF)	2
	chilli broccoli (GF) (DF) (V) (VG) (NF)	2
KIDS FOOD	breaded chicken nuggets (NF) (GF) (DF) fries	4
	fish goujons (GF) (DF) (NF) fries	4
DESSERTS	Eton mess (GF) (V) (NF)	6
	dark chocolate brownie (V) (NF) (GF) chocolate & Guinness sauce, malt cream	6

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

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