

MAIN MENU

SNACKS AND SHARERS

olives (GF) (DF) (V) (VG)	4
lemon & pinkpepper whitebait (NF) lemon, tartare	5
chipolata sausages (DF) (NF) beer honey & mustard glaze	6
organic chargrilled artisan breads (NF) (DFA) confit garlic, extra virgin olive oil	5

STARTERS

smoked mackerel pate (GFA) lemon, toasts	7
portobello mushroom rarebit (GFA) (NF) (V) red onion marmalade, toast	7
baked goats cheese salad (GF) (V) (NF)	7
tempura prawns (NF) (DF) mango, pepper noodle salad	8
seasonal soup (V) (NF) (GFA) fresh bread	6

MAINS

pie's served with mash, chips or crushed new potatoes (NF) (DF) (V) lamb and root veg / turkey & ham / steak & ale suet pudding	14
5 Bells beef burger (GFA) (NF) (DFA) brioche bun, ogleshead cheese, fries	13
chicken Caesar salad (GFA) (DFA) gem lettuce, anchovies, parmesan croutons	11
beer battered Atlantic cod (GF) (V) (VGA) (NF) (DFA) chips, pea puree, tartare sauce	12
pan fried chalk stream trout (GF) (DF) (NF) (V) roasted tomato, chargrilled artichokes, olives & green beans	15
slow cooked glazed ham (GF) (DFA) (NF) fried egg and chips	12
chicken milanese (GF) (DF) (NF) fried egg and slaw	12
pulled lamb chilli (NF) (GF) (DF) herb brown rice	12

VEGGIE

veggie burger (DF) (NF) (VGA) (V) (GFA) butternut squash, roasted pepper, slaw & fries	11
mushroom linguini (GFA) (V) (VGA) (NF) (DFA) fresh herbs and lemon	12
beer battered banana blossom (NF) (V) (GF) (DFA) chips, pea puree, tartare sauce	12

STEAKS

served salad of gem lettuce, sun-dried tomato, shallots, capers (GFA)	
10oz ribeye (GF) (NF) (DF)	25
7oz bavette (GF) (DF) (NF)	16

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

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