

The Bell@Broadheath Menu

Starters / Nibbles / Shares

Marinated olives (V)	4.00
A blend of Picholines, Lourmantes, Coquillos, Green & Black olives and sun blushed tomatoes	
The bread boards (V)	6.00
A selection of artisan breads baked to order, served with our homemade butters and extra virgin olive oil	
Soup	5.00
Ask your server about our freshly made soup of the day served with local artisan bread	
Vegetable Shawarma	7.00
Grilled Mediterranean vegetables, sweet red pepper hummus, halloumi cheese, charred flatbreads and basil pesto	
King prawns	7.95
Butterflied king prawns in our own crisp tempura Batter, with a sweet & sour soy dipping sauce & lime	
Oak Smoked Atlantic Salmon	7.00
Atlantic salmon lightly oak smoked with a watercress & radish salad, Crostini & a honey & mustard dressing	
Baked camembert (V)	9.00
Whole camembert pricked with fresh Rosemary served with local Artisan breads, wild rocket & homemade caramelised red onion chutney	
Chilli Nacho's (V)	9.00
Crunchy nachos topped with homemade three bean chilli, smothered with cheese. Accompanied by cool sour cream, tangy salsa and guacamole.	
Homemade scotch egg	6.50
Free range egg wrapped in black pudding infused sausage meat served with a sweet chilli jam	
Chorizo & Halloumi Skewers (G.F)	7.00
Hand crafted Artisan skewers grilled to order & served with our special Pico de Gallo salsa	

Salads & Boards

Antipasto board (A.G.F)	11.00
Selection of dry cured Mediterranean meats, marinated olives, sun blushed tomatoes, wild rocket, buffalo mozzarella, & artisan bread	
Caesar salad (A.G.F)	13.00
Crisp romaine lettuce smothered in our homemade Caesar dressing, Soft Boiled Egg, topped with grilled chicken fillets, smoky bacon, Parmesan & croutons	
Beetroot Falafel salad bowl (V)	11.00
Handmade beetroot falafel with Ricotta cheese, Rocket, fresh Salad, basil pesto red pepper and garlic hummus & a Tzatziki dressing	
Mixed ploughman's (A.G.F)	10.00
Honey roast ham, smooth pate and local cheese with house chutney, pickles, fresh bloomer bread, & dressed garden salad.	
Cheese Ploughman's (V) (A.G.F)	10.00
"Hereford hop", "Red Storm" and "Somerset Brie" with house chutney, pickles, fresh bloomer bread, apple & dressed garden salad.	
Cold Meat platter (A.G.F)	10.00
Roast beef, Honey roast ham and roast turkey with house chutney, pickles, fresh bloomer bread, apple & dressed garden salad.	

Sides

Garlic bread	3.50	Onion rings	3.50
Cheesy garlic bread	4.00	cheesy chips	4.00
Rocket & Parmesan	4.00	Mixed salad	4.00
Cheesy onion rings	4.00	Stilton Sauce	2.50
Peppercorn sauce	2.50	Chips and dip	4.00

Main courses

Lamb Rump	15.00
Rump of lamb sealed on the chargrill, then roasted in the oven, Served with Sea Salt & Mint crushed new potatoes, tenderstem, caramelised baby Onion pearls & a rich red wine Jus	
Bell Classic	15.50
Slow cooked belly pork infused with cider and served with creamy Basil mashed potato, honey roasted heritage carrots, fresh greens & a light cider sauce	
8oz Sirloin Steak (10oz 16.95 or 12oz 18.95)	16.00
Cooked on the chargrill to your liking and served with chunky chips, grilled tomato, garlic mushroom and a dressed rocket salad	
Sticky Ribs	13.50
Marinated for 24 hours in chef's special recipe, then slow cooked until Tender & finished on the chargrill with our sticky "Jack Daniels" glaze.	
Durban Curry	14.00
South African style lamb curry, with aromatic rice, traditional carrot salad and charred naan bread	
Steak & Ale Pie	14.00
Chunks of British beef in a rich dark ale gravy encased in golden shortcrust pastry, with chunky chips & mushy peas	
King Prawns	15.00
Sweet king prawns and smoky chorizo with soft Linguine pasta with baby cherry tomatoes, in a creamy sauce with garlic, fresh Herbs & a hint of chilli	
Calamari	14.50
Pan fried hand cut calamari rings served with roasted garlic mayonnaise, fresh salad skinny fries and a wedge of lemon (simple!)	
Battered cod	13.00
Beautiful flaky white fillet of cod, in a golden beer batter with chunky chips, homemade tartar sauce & crushed garden peas	
Five bean chilli (VGN)	11.50
Homemade lightly spiced & smoky, five bean chilli, soft yellow rice, toasted flour tortillas & cool guacamole	
Katsu Curry	14.00
Butternut squash, chickpea and spinach Katsu curry, with basmati rice And stir fried vegetables	
Beetroot and goats cheese Risotto (V) (A.G.F) (A.V.G.N)	13.50
This creamy beetroot and goats cheese risotto is served with roasted beets, toasted pine nuts and dressed wild rocket	

The Burger Bar

Classic Cheeseburger (Extra burger £4.00)	12.50
A hand-crafted Beef Patty, two slices of Emmental cheese, dill pickles, mustard mayo, ketchup & baby gem lettuce in a toasted brioche bun	
Lamb & Mint Burger (Extra burger £4.00)	13.50
A hand crafted 8oz lamb and fresh mint Patty, crumbled feta, Tzatziki dressing, dill pickles, beef tomato & baby gem lettuce in a toasted brioche bun	
Tandoori Chicken Burger	13.50
Chicken breast marinated in tandoori spices served with minted yoghurt dressing, baby gem lettuce, beef tomato in a toasted Brioche bun	
Buttermilk Chicken Burger	13.50
Marinated chicken breast, pickled red onion, smoked garlic Aioli, ketchup baby gem lettuce all in a toasted Brioche bun	
Halloumi & balsamic mushroom burger (V) (A.G.F)	12.50
A new addition to our homemade burgers. Golden halloumi cheese, roasted balsamic field mushroom, garlic aioli, beef tomato & baby gem lettuce in a toasted bun	
Beetroot Falafel Burger (V) (A.G.F) (N)	12.50
Rocket, basil pesto, red pepper & garlic hummus, freshly cooked beetroot falafel, herb yoghurt dressing, sliced tomato, baby gem lettuce & toasted Bun	
<u>Ask your server about our combination burgers and extra toppings !!!!</u>	

Our Prestige Menu

Friday, Saturday, and Sunday pick two courses for £22 or three courses for £27

To Begin

Soup Ask your server about our freshly made soup of the day served with local artisan bread

King prawns Butterflied king prawns in our own crisp tempura batter served with a sweet and sour soy dipping sauce and lime

Vegetable Shawarma Grilled Mediterranean vegetables, sweet red pepper hummus, halloumi cheese, charred flatbreads and basil pesto

Chorizo & Halloumi Skewers Hand crafted Artisan skewers grilled to order & served with our special Pico de Gallo salsa

Baked camembert Whole camembert pricked with fresh Rosemary from the garden served with local Artisan breads, wild rocket & homemade caramelised red onion chutney

Main Event

Steak of the day 8oz British beef flame grilled to your liking, with a pepper crust served with chunky chips, grilled tomato, field mushroom and peppercorn sauce

Lamb Rump Chargrilled then roasted rump of lamb, Served with Sea Salt & Mint buttered New potatoes, tenderstem, Caramelised Baby Onions & Jus

Bell Classic Slow cooked belly pork infused with cider and served with creamy Basil mashed potato, honey roasted heritage carrots, fresh greens & a light cider sauce

King Prawns Sweet king prawns and smoky chorizo with soft Linguine pasta, baby cherry tomatoes, in a creamy sauce with garlic, fresh Herbs & a hint of chilli

Katsu Curry Butternut, chickpea and spinach Katsu curry, with basmati rice and stir fried vegetables

Afters

Crumble apple crumble with Autumn fruits, topped with golden crumble and served with lashings of hot custard or luxury Madagascan vanilla ice cream

Deconstructed Eton mess Fresh raspberry coulis, vanilla ice cream, crunchy meringue, lemon curd, fresh berries and whipped cream

Amarula Infused cheesecake A rich cookie like base with a creamy Amarula filling. Served with freshly whipped cream

Triple chocolate brownie Goopy, rich and super chocolaty, not for the faint hearted, & served with vanilla pod ice cream

Cheese & Biscuits A selection of hard and soft local cheeses such as "Hereford Hop" & "Black bomber cheddar" served with grapes, celery, Chutney and a selection of biscuits.

Desserts

Waffle (N) (V) 5.00
A warm Belgian waffle topped with a salted caramel sauce
Served with creamy seeded Vanilla ice cream

Deconstructed Eton mess 5.50
Fresh raspberry coulis, vanilla ice cream, crunchy meringue, lemon curd, fresh berries and whipped cream

Toffee pudding 5.50
Chefs secret recipe sticky toffee pudding made with Turkish dates served with a rich toffee sauce and luxurious vanilla ice cream

Pina Colada Panna cotta 5.00
Roasted pineapple and coconut infused panna cotta with a hint of rum served with seasonal berries & our homemade shortbread

Triple chocolate brownie (V) 5.00
Goopy, rich and super chocolaty, not for the faint hearted, & served with vanilla pod ice cream

Cheese & Biscuits (A.G.F) 7.00
A selection of hard and soft local cheeses such as "Hereford Hop" & "Black bomber cheddar" served with grapes, celery, Chutney and a selection of biscuits.

Children's Menu

Starters

Garlic Bread 1.50
Toasted ciabatta with garlic butter

Nachos 2.00
Warm nachos topped with cheddar, served with sour cream or tomato sauce

Soup of the Day 2.00
A bowl of homemade soup served with fresh bloomer bread

Main Course

Chicken goujons 6.00
Golden breaded chicken fillets served with your choice of sides

Fish Fingers 6.00
Our own golden battered cod goujons served with your choice of sides

Roast Ham 6.00
Honey roasted ham served with fried egg or fresh pineapple & a choice of sides

Sausages 6.00
Traditional pork sausages served with a fries or mashed potatoes and your choice of sides

The above main courses come with a choice of fries, Mashed potato or New potatoes and garden peas, baked beans or cucumber and cherry tomatoes

Tortilla Wrap 6.50
Warm flour tortillas with grilled chicken breast, grated cheddar, cucumber tomato and fries

Pasta Bolognaise 6.00
Penne pasta topped with homemade Bolognaise and served with toasted garlic bread

Desserts

Chocolate Sundae 3.50
2 scoops of chocolate ice cream with chocolate sauce topped with whipped cream mini smarties and fudge pieces

Ice cream 2.50
Choose 2 scoops of either Strawberry, Chocolate, Raspberry ripple or Vanilla and your choice of topping sauce

Strawberry Sundae 3.50
Strawberry ice cream, strawberry sauce with crunchy shortbread, whipped cream and strawberry sauce

Sunday Lunch

Choose between Roast British topside of beef with
Homemade Yorkshire pudding

Or

Golden Roasted Norfolk Turkey breast with all the trimmings

Both served with crunchy roast potatoes, buttered new potatoes and a medley of fresh seasonal vegetables and a rich meat gravy

Served from 12pm to 5pm Adults £11 under 10's £7

(V) = Vegetarian (VGN)= Vegan (A.G.F) = Available gluten free
(G.F) = Gluten free (N) = Contains Nuts