

Starters & Sharers

Main courses

Marinated olives A blend of Picholines, Lourmantes, Coquillos, Green & Black

olives and sun blushed tomatoes

The bread boards (V)

A selection of artisan breads baked at the local Talbot bakery, served with our homemade butters and extra virgin olive oil

£4.95

A bowl of steaming hot homemade soup of the day with fresh bloomer bread (V) (AG.F)

£5,95 Goats Cheese

Parmesan biscuit topped with a Fig compote, roasted goats cheese (V)

Calamari £5,95

Hand cut calamari lightly dusted in seasoned garlic and fresh herbs served with our own roasted garlic Aioli (GF)

£5.95

Wyre forest scotch egg served with a peppery watercress salad and a sticky sweet chilli jam

Flame grilled Chicken £6.95

Flame grilled chicken wings coated in our special sticky barbecue sauce or try our hot and spicy sauce.

Bruschetta £5.50

Toasted artisan bread topped with crushed chickpeas, sun blushed tomatoes, fresh parsley and a squeeze of lemon (V)

Baked camembert (V) (A.G.F) £7.95

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

Antipasto board (A.G.F) £9.95

a selection of dry cured Mediterranean meats, marinated olives, sun blushed tomatoes, wild rocket, buffalo mozzarella, & artisan bread

Chilli Nacho's (V) £7,50

Crunchy nachos topped with homemade three bean chilli, smothered with cheese. Accompanied by cool sour cream, tangy salsa and guacamole. (V)

Boards & Sandwiches

Mixed ploughman's (AGF)

£9.95

honey roast ham, smooth pate and local cheese with house chutney, pickles, fresh bloomer bread, & dressed garden salad.

Cheese Ploughman's (V) (AGF)

"Hereford hop", "Red Storm" and "Somerset Brie" with house chutney, pickles, fresh bloomer bread, apple & dressed garden salad.

Cold Meat platter (AGF)

with Roast beef, Honey roast ham and roast turkey with house chutney, pickles, fresh bloomer bread, apple & dressed garden salad.

For sandwiches, choose from malted grain, thick white bloomer or gluten free bread £5.95 (AGF)

Roast beef with creamed horseradish Honey & mustard ham with beef tomato Herefordshire hop cheddar & real ale chutney Smoked salmon, crème fraiche & cucumber Roast Turkey, wild rocket & cranberry sauce

			Sides
Garlic bread Cheesy garlic bread	£3.25 £3.95	Onion rings cheesy chips	£3.00 £3.95
Rocket & Parmesan	£3.95	cheesy nachos	£3.95
Side salad	£3.95	Chips and dip	£3.50
Cheesy onion rings	£3.95	Stilton Sauce	£2.50
Peppercorn sauce	£2.50		

Fillet of Beef

(Special Price) £19.95 £14.95

Locally sourced prime British Fillet steak served with dauphinoise potatoes, cinnamon spiced butternut puree, winter greens and a red wine jus OR with chunky chips, grilled tomato, garlic mushroom and a dressed rocket salad. (GF)

Boz Sirloin Steak (1002 £16.95 or 1202 £18.95)

Cooked to your liking & served with chunky chips, grilled tomato, garlic mushroom & dressed rocket salad (GF)

£14.95

£13.95

£13.50

£11.95

PIŁŁAS

£13.00

£10.00

£14.00

£12.50

£11.95

£10.95

"The Bell classic" (G.F)

Our classic 8 hour, slow roasted belly pork served with crushed new potatoes, braised red cabbage with cranberry, tender stem broccoli and a light mustard sauce

Sticky Ribs £12.95

Left for 24 hours in our special marinade, then slow cooked overnight and finished off on the chargrill with our sticky "Jack Daniels" glaze. (GF)

Steak and ale pie £11.95

Deep golden short crust pastry filled with chunks of tender beef in a rich dark ale gravy and baked Until golden. served with mushy peas and a choice of chunky chips or mash

Butter Chicken Curry £11.95

South African mild butter chicken curry, served with crispy onions, rice, mango chutney & charred Naan bread

Chicken & bacon Caesar salad (A.G.F) £10.95

Crisp romaine lettuce smothered in our homemade Caesar dressing, topped with grilled chicken fillets, smoky bacon, & croutons

King Prawn & Salmon Tagliatelle (AGF)

soft tagliatelle pasta tossed in a wonderful prawn bisque with ribbons of smoked salmon, king prawns, sweet cherry tomatoes and fresh herbs

£14.95

Pan-Fried & served with a Smoked Haddock Fishcake, Braised Baby Gem, Slow cooked Red Wine Lentils & a Tangy Salsa Verde (GF)

Battered cod £11.95

Beautiful flaky white fillet of cod, in a golden beer batter with chunky chips, fresh tartar sauce & crushed garden peas

Chickpea, Butter bean and Spinach curry £11.95

Lightly spiced vegetarian curry, beautifully balanced with fresh herbs, served with basmati rice, and charred Naan bread (V)

Broccoli, lemon, basil & sundried tomato £12.50

Perfectly vegan pasta tossed with sautéed bell peppers, broccoli, sun dried tomatoes all in a creamy lemon, basil and cashew sauce. (VGN) (N)

Five bean chilli (VGN) (A.G.F)

Homemade lightly spiced & smoky, five bean chilli, soft white rice, toasted flour tortillas & guacamole

Butternut & Halloumi Salad (V) (GF) £10.95

Cinnamon roasted butternut, lightly spiced chargrilled haloumi, cous cous, cherry tomatoes & red onion, topped with herb yoghurt dressing (Have it vegan, replace the halloumie yoghurt with roasted aubergine and mustard vinaigrette) (V)

Spicy Nduja pizza

Topped with spicy Nduja (Italian sausage) our own tomato sauce, mozzarella & fresh Basil

Funghi pizza

Tomato sauce, mozzarella, field mushrooms, truffle oil and grated parmesan (V)

Hawaiian pizza £10.00

Homemade tomato sauce, our own roasted ham, fresh pineapple and oregano

Gorgonzola & salami pizza Our own tomato sauce, grated Mozzarella with crumbly Gorgonzola & traditional Italian salami.

The Burger Bar

Classic Cheese Burger

A hand crafted Boz pure Beef Patty, two slices of Emmental cheese, dill pickles, mustard mayonnaise,

ketchup & baby gem lettuce in a toasted brioche bun

Gorgonzola and bacon Burger

A hand crafted 80z pure Beef Patty, crispy bacon, crumbly Gorgonzola cheese, dill pickles, Mustard mayonnaise, ketchup & baby gem lettuce in a toasted brioche bun

Buttermilk Chicken Burger

Marinated chicken breast, pickled red onion, smoked garlic Aoili, baby gem lettuce all in a toasted bun

wild Mushroom and Brown Lentil Burger

A delicious homemade 80z Plant based patty, dill pickles, mustard mayonnaise, ketchup & baby gem lettuce in a toasted brioche bun (V)



Desserts

Waffle £4.95

A warm Belgian waffle topped with a bubbling hot homemade Caramel sauce and a scoop of soft vanilla ice cream.

Toffee pudding £5.50

Our own steaming sticky toffee pudding, made with dark Moroccan dates & smothered in toffee sauce topped with Bennett's Vanilla ice cream

Panna cotta £4,95

Coconut panna cotta, with a strawberry gel, fresh strawberries raspberry sorbet and homemade shortbread (AGF)

Crumble £5.50

Crumble of the Day, Our traditional deep filled fruit crumble served with lashings of Devonshire Custard

Chocolate Brownie £5.95

Homemade gooey chocolate brownie served warm with autumn berries, Vanilla ice cream and chocolate sauce

Cheese & Biscuits £6.00

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 (ideal to share) (AGF)

Kids Menu

Starters

Garlic Bread £1.20

Nachos £1.75

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

Soup of the Day £1.75

A bowl of homemade soup served with fresh bloomer bread (V)

Toasted ciabatta with garlic butter

Main Course

£4.50

Chicken goujons £4.99

Golden breaded chicken fillets served with your choice of sides

Fish Fingers £4.99

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

Roast Ham £4.50

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

Sausages
Traditional pork sausages served with a fries or mashed potatoes & 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 £5.25

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

Caprese Pizza £6.00

Mozzarella, sliced vine tomatoes, fine red onion and fresh basil Add pepperoni for just £1 (V)

Pasta Bolognaise £4.99

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

Desserts

£2.95

Chocolate Sundae £2.95

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

Bennetts Ice cream £2.50

Choose 2 scoops of either Strawberry, Chocolate, or Vanilla and your choice of topping sauce

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

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

Two course Lunch £9.00

Available until 12-2.pm Tuesday to Friday

Appetisers

A bowl of steaming homemade soup of the day with fresh bloomer bread (V) (AG.F)

Smooth chicken liver pate laced with whisky port, served with English fruits and real ale chutney & toasted bloomer bread (AGF)

Wyre Forrest Scotch egg served with a peppery watercress salad & sweet chilli jam

Toasted bruschetta topped with crushed chickpea, sun dried tomato, fresh parsley and a squeeze of lemon (V)

Main Courses

Golden beer battered cod fillet served with tartar sauce, garden peas a wedge of lemon & seasoned chips

Braised Shin of Beef, simmered in red wine, served with buttery mash and a medley of seasonal vegetables

Crisp & Golden homemade chicken Kiev served with cauliflower rice, a vibrant garden salad and chopped walnuts

Aromatic South African chickpea, butterbean and baby spinach curry served with basmati rice, Mango chutney and fresh coriander (V)

Steak and ale pie golden short crust pastry filled with chunks of tender beef in a rich dark ale gravy, served with mushy peas, chunky chips and a gravy

Our home roasted honey and mustard ham, hand carved & with local free range fried eggs or fresh grilled pineapple & seasoned chips (AGF)

Desserts

A warm Belgian waffle topped with a bubbling hot homemade caramel sauce and a scoop of soft vanilla ice cream.

Our own steaming sticky toffee pudding, made with dark Moroccan dates and smothered in thick toffee sauce topped with Bennett's vanilla ice cream

Coconut panna cotta with strawberry gel, fresh strawberries and homemade shortbread

Crumble of the Day, our traditional deep filled fruit crumble served with lashings of Devonshire Custard

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

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 £9.50 under 10's £5.95

(v) = Vegetarian

(VGN)= Vegan

(A.G.F) = Available gluten free

(G.F) = Gluten free

(N) = Contains nuts