

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)	5.00
A selection of artisan breads baked to order, served with our homemade butters and extra virgin olive oil	
Pork Belly Croquette	7.00
pulled belly pork infused with local cider served with wild rocket, basil pesto & Parmigiano Reggiano	
Oak Smoked Atlantic Salmon	6.00
Atlantic salmon lightly oak smoked with a watercress & radish salad, Crostini & a honey & mustard dressing	
Chilli Nacho's (V)	8.00
Crunchy nachos topped with homemade three bean chilli, smothered with cheese. Accompanied by cool sour cream, tangy salsa and guacamole.	
Chorizo & Halloumi Skewers (G.F)	6.00
Hand crafted Artisan skewers grilled to order & served with our special Pico de Gallo salsa	
Homemade scotch egg	5.50
Free range egg wrapped in black pudding infused sausage meat served with a sweet chilli jam	

Salads & Boards

Antipasto board (A.G.F)	10.00
Selection of dry cured Mediterranean meats, marinated olives, sun blushed tomatoes, wild rocket, buffalo mozzarella, & artisan bread	
Oak Smoked Atlantic Salmon (A.G.F)	12.50
Atlantic salmon lightly oak smoked with cucumber ribbons, avocado crisp capers, new potatoes, baby spinach and a lemon aioli	
Summer Caesar salad (A.G.F)	12.00
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)	10.00
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)	9.00
Honey roast ham, smooth pate and local cheese with house chutney, pickles, fresh bloomer bread, & dressed garden salad.	
Cold Meat platter (A.G.F)	9.00
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

(V) = Vegetarian (VGN)= Vegan (A.G.F) = Available gluten free

(G.F) = Gluten free (N) = Contains Nuts

Pub Favourites

Broccoli, Sundried tomato & Basil penne (VGN) (N)	11.00
Perfectly vegan pasta tossed with sautéed heritage tomatoes, red onion, balsamic vinegar, sun dried tomatoes baby spinach & fresh herbs	
King Prawns	13.00
Pan fried king prawns served simply with lemon, garlic & white wine, on a bed of yellow rice & your choice of chips or house salad (inspired by South African roots)	
Battered cod	12.00
Beautiful flaky white fillet of cod, in a golden beer batter with chunky chips, homemade tartar sauce & crushed garden peas	
8oz Sirloin Steak (10oz 16.95 or 12oz 18.95)	15.00
Cooked on the chargrill to your liking and served with chunky chips, grilled tomato, garlic mushroom and a dressed rocket salad	
Steak & ale Pie	12.50
Chunky pieces of tender beef steak in a rich dark gravy encased in golden short crust pastry served with Roast potatoes or chunky chips and seasonal vegetables	
Wild mushroom & leek Risotto (V) (A.G.F) (A.V.G.N)	12.00
This wild mushroom risotto gets its deep flavour from a combination of dried and fresh wild mushrooms & baby leeks. Finished with a drizzle of truffle oil	

The Burger Bar

Classic Cheeseburger (Extra burger £4.00)	11.00
A hand-crafted Beef Patty, two slices of Emmental cheese, dill pickles, mustard mayonnaise, ketchup & baby gem lettuce in a toasted brioche bun	
Lamb & Mint Burger (Extra burger £4.00)	12.00
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	
Buttermilk Chicken Burger	12.00
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)	11.00
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	

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

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	

**Two course
Lunch £10
Available
12-2.30pm Monday to
Friday**

Desserts

Waffle (N) (V)	5.00
A warm Belgian waffle topped with a rich hazel nut ganache, Served with Vanilla pod ice cream and toasted nuts	
Deconstructed Eton mess	5.50
Fresh raspberry coulis, vanilla ice cream, crunchy meringue, lemon curd, fresh berries and whipped cream	
Amarula Infused cheesecake	5.50
A rich cookie like base with a creamy Amarula filling. Amarula is an original African Liqueur, the Perfectly sun-ripened marula fruit brings out the distinctive taste of vanilla. Served with freshly whipped cream	
White Chocolate Panna cotta	5.00
White chocolate infused panna cotta served with seasonal berries & our homemade shortbread	
Triple chocolate brownie (V)	5.00
Goosey, 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.	

COCKTAILS

Cosmo £8

Real cranberry carefully blended with triple sec (orange liqueur) and vodka

Pornstar Martini £8.50

Real tropical passionfruit paired with citrus, vanilla and a double shot of craft vodka, topped with a shot of prosecco.

Pina Colada £8

Real coconut cream and fresh organic pineapple juice, blended with a double shot of award winning five year aged golden rum.

Espresso Martini £8

A beautiful blend of 100% cold brewed Arabica coffee, blended with vanilla and a double shot of craft distillery vodka.

Sex on the Beach £8

Real orange, peach and pineapple juice blended with a double shot of craft distillery vodka

Mojito £8

Real garden mint expertly blended with a double shot of five year aged award winning rum, and fresh lime.

Strawberry Daiquiri £8

Real fresh strawberry expertly blended with a double shot of award winning five year aged rum and fresh real lime juice.