

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	
Pate	£5.50
Smooth chicken liver pate laced with whisky port, served with English fruits and real ale chutney & toasted bloomer bread	
Oak Smoked Atlantic Salmon	7.00
Atlantic salmon lightly oak smoked with a watercress & radish salad, Crostini & a honey & mustard dressing	
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.	
Chorizo & Halloumi Skewers (G.F)	7.00
Hand crafted Artisan skewers grilled to order & served with our special Pico de Gallo salsa	
Vegetable Shawarma (V)(A.V.G.N)	7.00
Grilled Mediterranean vegetables, sweet red pepper hummus, halloumi cheese, charred flatbreads and basil pesto. Change halloumi to our beetroot falafel for a vegan alternative	

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	Truffle fries, Parmesan cheese, truffle oil £4.50		
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

Battered cod	13.00
Beautiful flaky white fillet of cod, in a golden beer batter with chunky chips, homemade tartar sauce & crushed garden peas	
8oz Sirloin Steak (10oz 17.95 or 12oz 19.95)	16.00
Cooked on the chargrill to your liking and served with chunky chips, grilled tomato, garlic mushroom and a dressed rocket salad	
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	
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	
Calamari	14.50
Pan fried hand cut calamari rings served with roasted garlic mayonnaise, fresh salad skinny fries and a wedge of lemon (simple!)	
Katsu Curry (VGN)	14.00
Butternut squash, chickpea and spinach Katsu curry, with basmati rice and stir fried vegetables	

The Burger Bar

Classic Cheeseburger (Extra burger £4.00)	12.50
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)	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	
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	

Sunday Lunch

Choose between Roast British topside of beef with Homemade Yorkshire pudding

Or

Golden Roasted Norfolk Turkey breast with all the trimmings

(Add a Yorkey for 50p)

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 £12 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 Goujons	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 or Vegetarian sausages	6.00
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 Bolognese	6.00
Penne pasta topped with homemade Bolognese and served with toasted garlic bread (Vegetarian option Tomato Pasta)	

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 £12**
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	6.00
Fresh raspberry coulis, vanilla ice cream, crunchy meringue, lemon curd, fresh berries and whipped cream	
Pina Colada Panna cotta	6.00
Roasted pineapple and coconut infused panna cotta with a hint of rum served with seasonal berries & our homemade shortbread	
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	
Triple chocolate brownie (V)	6.00
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.