



The Bell@Broadheath Menu



To Begin

Marinated olives	£3.95
A blend of Picholines, Lourmantes, Coquillos, Green & Black olives and sun blushed tomatoes	
Soup (V) (A.G.F)	£4.95
Ask your server about our freshly made soup served with Fresh bloomer bread baked daily at Knightwick Bakery.	
Antipasto board (A.G.F)	£5.50
A selection of dry cured Mediterranean meats, marinated olives, sun blushed tomatoes, wild rocket, & artisan breads	
Duck spring roll	£6.95
Shredded aromatic duck & fine Asian vegetables all wrapped in a golden pastry & served with our own sweet & sour sauce	
Smoked salmon (GF)	£5.95
Cucumber Gin cured salmon with a dill and lemon dressing, diced beetroot and salmon caviar.	
Hand Cut Calamari (GF)	£5.25
Lightly Hand-Dusted in a seasoned coating of garlic and Herbs, Served with our very own roasted garlic aioli	
Green bean salad (VGN) (GF)	£4.95
Fine French beans, sweet heritage tomatoes baby leaves & Crumbly feta salad, drizzled with a balsamic & olive oil dressing	
Beetroot and goats cheese risotto (V) (GF)	£5.95
Authentic Italian risotto with creamy Arborio rice, roasted baby beets, with wild roquette and parmesan shavings	

Sharing plates

The bread boards (V)	£4.95 or £5.95
A selection of artisan breads baked at the local Talbot bakery, served with our homemade butters and extra virgin olive oil	
Baked camembert (V) (A.G.F)	£7.50
Whole camembert pricked with fresh Rosemary from the garden served with local Artisan breads, wild rocket & homemade caramelised red onion chutney	
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.	

Salads & boards

Smoked Salmon Salad (GF)	£8.50
Light and delicious smoked salmon salad with cherry tomatoes, mixed salad leaves, crunchy capers dressed with a dill and lemon crème fraiche dressing	
Caesar salad (A.G.F)	£8.50
Crisp romaine lettuce smothered in our homemade Caesar dressing, topped with grilled chicken fillets, smoky bacon, croutons & anchovy fillets (optional)	
Green bean salad (VGN)(GF)	£7.95
Fine French beans, sweet heritage tomatoes baby leaves & Crumbly feta salad, drizzled with a balsamic & olive oil dressing	
Halloumi Salad (V) (GF)	£7.95
Strips of lightly spiced chargrilled haloumi on a fresh green salad with studded Quinoa & sun blushed tomatoes (V)	
Mixed ploughman's (AGF)	£8.95
honey roast ham, smooth pate and local cheese with house chutney, pickles, fresh bloomer bread, & dressed garden salad.	
Cheese Ploughman's (V) (AGF)	£8.95
"Hereford hop", "Red Storm" and "Somerset Brie" with house chutney, pickles, fresh bloomer bread, apple & dressed garden salad.	
Cold Meat platter (AGF)	£8.95
with Roast beef, Honey roast ham and roast turkey with house chutney, pickles, fresh bloomer bread, apple & dressed garden salad.	

The Main Event

Fajitas (A.V)	£12.50
Choose sizzling Chicken breast, sirloin steak or halloumi cheese in a fajita marinade, with sweet peppers, onions & mushrooms accompanied by wheat tortillas, cool sour cream & tomato salsa	
Chicken Supreme	£11.95
Pan roasted Chicken Supreme, served with Gnocchi, in a rich tomato and olive sauce, baby spinach and golden potato lattice	
"The Bell classic" (A.G.F)	£12.75
Our 8 hour, slow roasted belly pork, pulled & re-rolled, pan seared & roasted again. Served on a bed of creamy mash, with honey roasted rainbow carrots, & a light mustard sauce	
Duck breast (GF)	£13.95
Pan roasted duck breast on a bed of braised savoy cabbage, with tender stem broccoli, caramelised shallots, bacon lardons and a dark merlot jus	

From the sea

Tagliatelle (AGF)	£13.75
soft tagliatelle pasta tossed in a wonderful prawn bisque with ribbons of smoked salmon, king prawns, sweet cherry tomatoes and fresh herbs	
Fish of the day (GF)	£16.95
Line caught fish of the day (ask your server) pan roasted with Confit baby potatoes, Pancetta, samphire and a light lemon butter sauce	
Battered cod	£11.95
Beautiful flaky white fillet of cod, in a golden beer batter with home cut chips, fresh tartar sauce and crushed garden peas	

From the field

Five bean chilli (VGN) (A.G.F)	£9.95
Homemade lightly spiced & smoky, five bean chilli, soft white rice, toasted flour tortillas & smooth guacamole	
Butternut risotto (VGN) (GF)	£10.75
Authentic Italian risotto with creamy Arborio rice, roasted butternut squash, crunchy pine nuts and drizzled with infused oil topped with wild roquette	
Vegan Burger (VGN)	£9.95
Homemade Vegetarian bean burger in a toasted bun, with seasoned chips and homemade vegan and cashew coleslaw	
Red lentil "Potiekos" (VGN) (A.G.F)	£10.75
A traditional South African dish meaning "cooked in a pot". This is a blend of red lentils, sweet potatoes and light south African spices, served with rice and char grilled artisan bread	

"The Butchers Block"

This really is the only way to cook steaks that will caramelise on the outside and stay succulent and juicy within, it's Barbecue indoors!

Boz Rump (G.F)	£12.95
Boz Sirloin (G.F)	£13.95
Boz Ribeye (G.F)	£15.50

Why not make it a sizzler!

Have your steak smothered in sautéed mushrooms & onions & served on our wonderful sizzle plates for £1
Add a peppercorn or Stilton sauce for just £2.50

Steak of the day (AGF)(NEW)	£15.85
Boz British beef flame grilled to your liking, served with a Black Garlic and Mustard Puree, sautéed potatoes, charred grilled Vegetables and chimichurri dressing	

Beef Burger (AGF)	£10.95
Boz burger topped with baby gem lettuce, beef tomato in a toasted Brioche bun, with garlic aioli seasoned chips, & house coleslaw.	

Build your Burger simply add crispy back bacon, smoked applewood glaze, Hereford hop cheese, 50p each

Sides

Garlic bread	£3.25	Onion rings	£3.00	Cheesy garlic bread	£3.95
cheesy chips	£3.95	Chips and dip	£3.50	cheesy nachos	£3.95
Home cooked chips	£4.50	Side salad	£3.95	Cheesy onion rings	£3.95
Peppercorn Sauce	£2.50	Stilton Sa.	£2.50	Rocket & Parmesan	£3.95

(V) = Vegetarian

(VGN) = Vegan

(A.G.F) = Available gluten free

(G.F) = Gluten free

Our Prestige Menu

Friday, Saturday and Sunday pick two courses for £19.95 or three courses for £23.95

To Begin

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

Antipasto board A selection of dry cured Mediterranean meats, marinated olives, sun blushed tomatoes, wild rocket, & artisan breads

Duck spring roll Shredded aromatic duck and fine Asian vegetables all wrapped in a golden pastry and served with our own sweet barbecue sauce

Smoked salmon Cucumber Gin cured salmon with a dill and lemon dressing, diced beetroot and salmon caviar.

Hand Cut Calamari Lightly Hand-Dusted in a Seasoned Coating of Garlic and Herbs and Served with our Homemade Garlic Aioli

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, served with a Black Garlic and Mustard Puree, Sautéed potatoes, charred greens and chimichurri dressing

Chicken Supreme Pan roasted Chicken Supreme, served with Gnocchi, in a rich tomato and olive sauce and golden potato lattice

"The Bell classic" Our eight hour, slow roasted Belly pork, pulled & re-rolled, pan seared & roasted again. Served on a bed of creamy mash, with honey roasted rainbow carrots, & a light mustard sauce

Fish of the day Line caught fish of the day (ask your server) pan roasted with Confit baby potatoes, Pancetta, samphire and a light lemon butter sauce

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

Butternut risotto Authentic Italian risotto with creamy Arborio rice, roasted butternut squash, crunchy pine nuts & drizzled with infused oil topped with wild roquette

Afters

Raspberry Mousse Wonderful light & tangy raspberry mousse, topped with raspberry coulis & served with fresh raspberries, whipped cream & homemade shortbread.

Belgian waffle A warm Belgian waffle topped with sweet fruits and berries in a tangy raspberry coulis, served with Bennett's Farm Vanilla ice cream

Chocolate Brownie Homemade chocolate fudge and Himalayan salted brownie with Bennett's seeded vanilla ice cream and candied popcorn

Bakewell Tart An English Confection consisting of shortcrust Pastry beneath layers of jam, Frangipane, and topped with flaked almonds and Vanilla Ice Cream

Bubbling Hot Chocolate Fondant Dark Chocolate Fondant with Caramel Sauce, Candied Popcorn and Madagascan Vanilla Seed 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 biscuit

Lunch & Early Dinner Two courses £10.95

Available until 6.30pm Monday to Friday

Appetisers

A bowl of steaming hot 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)

Smoked Mackerel, Lemon and Garlic Tartlet, Fresh Garden Salad and a Honey and Mustard Vinaigrette

Homemade Aromatic Shredded Duck Spring Roll Served with our Special, Sweet and Sour Sauce, Spring Onions, Sesame Seeds

Main Courses

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

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

Homemade Slow Cooked Shredded Beef Ragu Tossed with freshly Cooked Tagliatelle Pasta and Finished with Parmesan and Fresh Rocket

Chargrilled chicken breast served with Potato gratin, A Fresh Selection of Vegetables, Potato Lattice, Red Wine Jus

Butternut & goats cheese risotto, Toasted Pine Nuts and Truffle oil (v)

Our British beef 8oz steak of the day cooked to your liking served with onion rings, grilled tomato, rocket & chips (G.F) (£2 surcharge)

Desserts

Homemade raspberry mousse, served with a raspberry coulis, Fresh whipped cream and homemade shortbread. (AG.F)

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

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

Homemade Chocolate Fudge and Sea Salt Brownie with Vanilla Ice Cream and Candied Popcorn

Mini cheese board: Somerset Brie, Worcestershire cheddar and Blue Stilton served with grapes and a selection of biscuits (V)(AG.F)

This menu is available for pensioners at £8.75

Monday to Friday lunchtime

Afters

Raspberry Mousse (AG.F)

£5.25

Wonderful light and tangy raspberry mousse, topped with raspberry coulis and served with fresh raspberries, whipped cream and homemade shortbread.

Sticky toffee pudding (V)

£5.75

Homemade steaming sponge pudding made with dark Moroccan dates and smothered in a thick toffee sauce served with Bennett's vanilla ice cream or lashings of hot Devonshire custard

Bubbling Hot Chocolate Fondant

£5.95

Dark Chocolate Fondant With Caramel Sauce, Candied Popcorn and Bennet's Madagascan Vanilla Seed Ice Cream

Belgian waffle

£4.95

A warm Belgian waffle topped with sweet fruits and berries in a tangy raspberry coulis, served with Bennett's Farm Vanilla ice cream

Chocolate Brownie (V)

£5.50

Homemade chocolate fudge and Sea Salt brownie with Bennett's seeded vanilla ice cream and candied popcorn

Bakewell Tart

£5.25

A Ground Almond Based tart, served with A "Disaronno" infused Chantilly cream and crisp almond shards (New)

Crumble of the day

£5.85

Our traditional deep filled fruit crumble served with lashings of Devonshire custard or Bennett's vanilla ice cream

Cheese & Biscuits (AG.F)

£6.95

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.

From the Carving Deck

Only available Sundays from 12 - 5pm Adults £8.95 Children £5.50

Prime topside of beef, roasted Norfolk turkey breast or our own honey and mustard glazed & roasted ham.

All served with Yorkshire pudding, sage and onion and pigs in blankets with a selection of nine different vegetables

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

