

The Bell@Broadheath Menu

Salads & Boards

Oak Smoked Atlantic Salmon 12.50

Atlantic salmon lightly oak smoked with cucumber ribbons, avocado crisp capers, new potatoes, baby spinach and a lemon aioli

Summer Caesar salad 12.00

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

Beetroot Falafel (V) 10.00

Handmade beetroot falafel with Ricotta cheese, Rocket, basil pesto red pepper & garlic hummus & a Tzatziki dressing

Mixed ploughman's 9.00

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

Cheese Ploughman's 9..50

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

Cold Meat platter 9.00

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

Antipasto board (A.G.F) 10.00

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

(V) = Vegetarian

(VGN)= Vegan

(A.G.F) = Available gluten free

(G.F) = Gluten free

(N) = Contains Nuts

Two course Lunch £10

Available until 12-2.30pm Monday to Friday

Appetisers

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

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

Grilled vegetable halloumi shawarma served with a red pepper hummus, Grilled flatbreads and Pico de Gallo Salsa (V)

Oak smoked Atlantic salmon served with a watercress & radish salad, crostini & a honey & mustard vinaigrette

Main Courses

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

Chargrilled Sirloin steak with a marinated tomato salad and chips

Wild mushroom, leek and white wine risotto with parmesan and fresh herbs (V)

Pan fried chicken breast stuffed with Mozzarella and wrapped in bacon served with fresh minted couscous & seasonal salad

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

Desserts

A warm Belgian waffle topped with warm hazelnut ganache, vanilla pod ice cream & toasted nuts (N)

Deconstructed Eton mess, Raspberry coulis, vanilla ice cream, lemon curd, meringue fresh berries and mint

White chocolate panna cotta, served with seasonal berries and homemade shortbread

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

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	6.25
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 & fudge pieces	
Ice cream	2.50
Choose 2 scoops of either Strawberry, Chocolate, Raspberry ripple or Vanilla & your choice of topping sauce	
Strawberry Sundae	3.50
Strawberry ice cream, strawberry sauce with crunchy shortbread, whipped cream and strawberry sauce	

Toasted Ciabatta Sandwiches

Choose from freshly toasted Ciabatta, malted grain or thick white bloomer or even gluten free bread **£6**

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

add a bowl of our delicious homemade soup for just £4

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
Chips and dip	4.00
Stilton Sauce	2.50
Peppercorn sauce	2.50

Hot Beverages

Fresh filter coffee	2.30
De Cafe Coffee	2.30
Pot of tea for one	2.30
Hot Chocolate	2.95
Floater Coffee	2.95
Cappuccino	2.70
Latte	2.70
Espresso	2.70