

## Coeliac Menu

*If there is any dish that you would particularly like, please ask.  
We will do our best to accommodate all requests*

### Starters & salads

Homemade soup <i>gluten free bread</i>	£5.50
Baked potato skins <i>Mozzarella marinara</i>	£6.45
Smoked salmon & crayfish salad <i>marie rose sauce</i>	£7.25/£13.95
Gluten free garlic bread <i>/with cheese</i>	£3.95/£4.45
Roasted aubergine, cashew nut & beetroot falafel salad <i>lemon poppy seed dressing</i>	£6.25/£13.45

### Main courses

The Bell curry of the day <i>rice mango chutney</i>	£13.55
Roasted salmon supreme <i>creamy garlic, lemon &amp; spinach risotto</i>	£13.95
Madeira chicken breast <i>rich mushroom and Madeira sauce, new potatoes, fresh vegetables</i>	£13.95
The Bell burger <i>crispy bacon, cheddar cheese, classic burger relish, coleslaw with roasted new potatoes</i>	£12.95
Slowly braised lamb shank <i>bacon &amp; parmesan Boulanger potatoes, fresh vegetables, red wine jus</i>	£16.25
Grilled Cajun swordfish steak <i>mango salsa, roasted new potatoes, dressed leaves</i>	£15.95

*Homemade chips or sweet potato fries are available for those who are wheat intolerant, however, these are cooked in fryers that are also used for wheat products.*

***Please also see the stone cooking section on the main menu & our specials board***

### Homemade Sweets

St Clements crème brulée	£6.25
Chocolate & vanilla sundae <i>a combination of vanilla &amp; chocolate chip Ice creams, chocolate sauce, Baileys, fresh cream</i>	£6.75
Selection of ice cream & sorbets <i>vanilla, chocolate chip, honeycomb, rum &amp; raisin or raspberry ripple ice creams, raspberry, mango or pink grapefruit sorbets</i>	£5.95
Mixed berry meringue, whipped cream	£6.25