

Dairy Free 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>(please ask) crusty bread</i>	£5.50
Roasted aubergine, cashew nut & beetroot falafel salad <i>lemon poppy dressing</i>	£6.25/£13.45
Slow cooked shredded shoulder of lamb <i>pomegranate & herb salad, garlic chilli dressing</i>	£6.95/£13.45
Chicken or mushroom pakoras <i>mango chutney</i>	£6.45

Main courses

Fish & chips <i>beer battered cod, homemade chips, garden peas or dressed salad</i>	£11.95
Braised lamb shank <i>roasted new potatoes, confit garlic & red wine jus, fresh vegetables</i>	£16.25
Trio of sausages <i>new potatoes, fresh vegetables, gravy</i>	£11.95
Homemade monkfish scampi <i>skin on chips, minted pea puree, charred lemon</i>	£14.25
Steak, ale & mushroom pie <i>chips, or new potatoes, red wine gravy</i>	£12.95
The Bell burger <i>crispy bacon, battered onion rings, classic burger relish, homemade chips, coleslaw</i>	£12.95
Balsamic roasted vegetable rigatoni <i>crumbed vegan feta; basil oil</i>	£11.95

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

Homemade sweets

Selection of luxury sorbets <i>a choice from raspberry, mango or pink grapefruit</i>	£5.95
Apple, rhubarb & ginger crumble	£6.25