Evening Menu





Starters

Serrano Ham & Manchego, olive oil and truffle (gf) 9.00

Salt & Pepper Calamari 8.00

Smoked Salmon Plate, pickles and dressing 8.00

Main Dishes

Beef Brisket Burger, 60z Mill Farm beef patty, slow cooked BBQ brisket, bacon, cheese, gem lettuce and chilli jam. Served with seasoned fries 17.75

Five Bells Aloo Tikki Burger, honey & sultana slaw, mango chutney (v) 17.75

Beer Battered Haddock and Chips, crushed peas, lemon, tartare sauce (gf, df) 16.25

King Prawn & Sweet Chilli Risotto, fresh herbs and chilli 20.00

Wild Mushroom Gnocchi, truffle, creme fraiche, herbs, and pickled mushrooms 17.50

Pan Roasted Chicken Supreme, sauteed potatoes, charred corn, sweet corn and smoked bacon veloute 21.95

Grill

10 oz Sirloin Steak 28.00 14 oz Sirloin Steak 35.00

All served with seasoned fries, onion rings, mushroom and tomato. Add peppercorn and brandy sauce or creamy stilton for 2.75

10 oz Gammon Steak, fresh pineapple, fried egg, chips and garnish 16.00

	Sides		
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Citrus, Rocket & Gem Salad (v) 4.25 Buttered Baby Potatoes 3.95 Fries (gf, v) 3.95 Garlic Ciabatta 5.25 Truffle & Rosemary Fries (gf, df, v) 5.25 Buttered Greens (gf, v) 4.25

Desserts

Apple Crumble, custard (v) 7.95

Homemade Sticky Toffee Pudding, ice cream (v) 8.25

Summer Fruit Eton Mess (v) 8.25

Chocolate Brownie Sundae, chocolate sauce 8.00

Cheese Board, European cheeses, grapes, figs, crackers, and pub chutney 11.00

Trio of Ice Creams (v) / Sorbets (ve) 6.95