

MAIN MENU



FIVE BELLS INN

Edenham

A family run, rural pub in Edenham village, serving authentic Spanish dishes alongside English pub classics.

TAPAS

3 tapas for 25.00 | Portion of bread and oil included |
Recommended 2-3 tapas per person

Carne

Chorizo al Vino 8.75
Mini chorizo in red wine & honey (df)(gf)

Albondigas 8.95
Beef & pork meatballs in a rich tomato sauce (gf)(df)

Croquetas de Jamon y Queso 8.75
Homemade fried croquettes with serrano ham, bechamel and creamy potato

Datiles con Jamon 8.75
Dates wrapped in serrano ham (gf)(df)

Lagrimas de Pollo 9.00
Breaded chicken goujons with aioli dip (dfa)

Morcilla de Burgos 8.75
Rice stuffed black pudding, garnished with a strip of red pepper (gf)

Verduras

Patatas Bravas 7.25
Fried diced potato, spicy homemade bravas sauce, aioli mayonnaise (gf)(v)

Champinones al la Crema con Ajo 8.75
Mushrooms in a creamy garlic sauce (gf)(v)

Queso Manchego 8.95
Spanish cheese deep fried in breadcrumbs, apricot chutney (v)

Stuffed Pepper 8.95 | Main 16.00
Stuffed bell pepper on a bed of rich tomato sauce and topped with manchego (v)(gf)

Del Mar

Gambas Pil Pil 9.25
Prawns in garlic butter (gf)(dfa)

Calamari Fritos 7.95
Deep fried in breadcrumbs and served with aioli dip (dfa)

Mejillones en Salsa Marinera 8.75
Mussels in a paprika tomato sauce (gf)(df)

MAIN DISHES

Spanish Dishes

Fillete de Novillo al la Pimienta 28.00
Strips of rare sirloin steak with a creamy peppercorn sauce, served with chips (gf)

Zorza con Patatas 21.00
Slow roasted porchetta in a creamy mushroom bravas sauce, crispy potatoes & broccoli (gf)

Paella de Marisco 21.00
Mussels, prawns and squid paella (gf) (veg option avail 18.00)

Pub Classics

Ploughman's Platter 21.00
Mill Farm sliced ham, pork pie, stilton, cheddar, pickled onions, apple, dates, grapes, celery, homemade chutney & bread

Five Bells Beer Battered Fish & Chips 17.95
Crushed peas and tartare sauce (gf)(dfa)

Mill Farm 6 oz Beef Burger 18.00
Pulled beef, bacon, and cheese with fries and slaw (gfa)(dfa)

Fish of the Day 21.00
Romesco sauce, buttered new potatoes, seasonal greens (gf)

Grilled Chicken Caesar Salad 17.95
Fresh lettuce, chicken, Caesar dressing, anchovies, croutons and shaved parmesan (gf)

Spiced Chicken Breast 17.95
Cajun, peri peri or rosemary and thyme spice, chips, salad garnish and homemade coleslaw (gf)

10 oz Gammon Steak 18.95
Fried egg, pineapple, chips and garnish (gf)(df)

10 oz Sirloin Steak 30.00
Served with chunky chips, mushroom, tomato, onion rings. Add a peppercorn or stilton sauce for 2.75 (gf)(dfa)

SIDES

Fries 4.75	Mixed Salad for 2 12.00
Cheesy Fries 5.25	<i>Tuna, white asparagus,</i>
Olives 3.95	<i>lettuce, tomato,</i>
Anchovies 5.25	<i>cucumber, onion, egg</i>
Homemade bread 3.25	Padron Peppers 5.25

DESSERTS

Eton Mess 9.00
Summer berry compote, meringue, gin infused strawberries & raspberries, Chantilly cream, topped with macerated strawberries

Deep Fried Churros 8.25
Caramel and dark chocolate sauce (v)

Lemon Cheesecake 8.75
Chocolate shards, lemon balm & orange sorbet

Sticky Toffee Pudding Sundae 7.25

Selection of Ice Cream or Sorbet 6.50

Cheese Board 13.25
Selection of European cheese, serrano ham, grapes, dates, celery, apple, artisan crackers - enough to share! (gfa)

All prices include VAT. (v) vegetarian (ve) vegan (ve ava) vegan available (gf) gluten free (df) dairy free (n) contains nuts (gfa) gluten free available (dfa) dairy free available