

MAIN MENU

Five Bells Inn Edenham



NIBBLES

Spanish Olives 4.00
With herbs (gf, df).

Rosemary Focaccia 5.00
With oil and balsamic (ve, df).

Whipped Duck Liver Parfait 10.00
Pub chutney, and toast.

Cured Sea Trout 10.00
*Pickled cucumber, dill and
lemon creme fraiche.*

Saffron & Parmesan Risotto 10.00

TAPAS PLATES 7.95

Padron Peppers
With sea salt (gf, df).

Tortilla
With harissa oil (v, gf).

Octopus, Chorizo and New Potato
Salad (gf, df).

Jamón Croquetas

Gambas al Ajillo
Tiger prawns cooked in garlic (gf).

Cantabrian Anchovies
*Smoked ricotta, parsley, and
bread.*

SIDES

Patatas Bravas (gf, df, v) 7.95

Truffle & Rosemary Fries (gf, df, v) 6.00

Radicchio, Hazelnut, Orange and Pecorino
Salad (gf, v, contains nuts) 5.00

Buttered Greens (gf, v) 5.00

MAIN DISHES

Homemade Pie of the Day 18.00
*Served with buttered greens, mash
potato and gravy.*

Beer Battered Fish and Chips 18.00
*Crushed peas, lemon, tartare sauce (gf,
df).*

Lincolnshire Sausage and Mash 17.00
*Red onion gravy, crispy onions and
kale.*

Slow Cooked Venison Ragu 18.00
*With homemade pappardelle pasta and
grated parmesan.*

Local Pheasant Kiev 19.00
Creamed leeks and bravas potatoes.

Harissa Pumpkin 17.00
*Butter bean puree, toasted seeds (gf, df,
ve).*

DESSERTS

Creme Catalana 9.00
With homemade biscuits (gf).

Torrijas 9.00
*Homemade Spanish bread and butter
pudding, creme fraiche, Seville orange gel.*

Chocolate Basque Cheesecake 9.00
*Double chocolate ice cream and
chocolate sauce (gf).*

Trio of Ice Creams 6.95

Plate of European Cheeses 11.00
*Four cheeses, grapes, chutney, artisan
crackers (gf available).*

Please inform a member of staff of any allergies or dietary requirements, (v) vegetarian, (ve) vegan, (gf) gluten free, (df) dairy free. All prices include VAT.