

SUNDAY LUNCH AT THE SMARDEN BELL

STARTERS AND SMALL PLATES

SOUP OF THE DAY

Our chef's choice of local vegetables in a hearty soup with warm crusty bread £5.50

PORK RILLETTES

A rustic pate of slowly cooked pork belly served on crispy croutons with a dressed salad £6.50

WHITEBAIT

Crispy whitebait served with homemade tartare sauce and salad £6

GOATS CHEESE (V)

Honey glazed goats cheese with toasted ciabatta and red onion and cranberry sauce £6

MAIN COURSE

ROAST OF THE DAY

Locally sourced roasted meat with seasonal vegetables, crispy roast potatoes and Yorkshire pudding £12.50

PENNE PASTA (V)

Penne pasta cooked in a rich and creamy garlic, mushroom and spinach sauce served with parmesan shavings £10

SCAMPI

Wholetail scampi with chunky chips, homemade tartare sauce and salad or peas £11.50

THE BELL BURGER

Our homemade burger, red onion marmalade, crisp lettuce, tomato, topped with emmental cheese and served with chips and Bell slaw £12

Add smoked bacon £1. Add field mushroom £1.

CHARGRILLED CAJUN CHICKEN BURGER

Prime chicken breast in our special seasoning, chargrilled with crispy iceberg lettuce, tomato and mayo and served with chunky chips £12

DESSERTS

PLEASE SEE OUR BOARD FOR OUR DELICIOUS HOMEMADE DESSERTS