



SMARDEN BELL C o u n t r y P u b

We welcome everyone here at the Swarden Bell and aim to ensure that there is something for all to enjoy. If you follow a special diet, please ask for more information on how our dishes can be adapted to make something delicious for you... Please note: we cook to order using fresh ingredients, where possible, and the following menu is subject to availability

STARTERS

CHEESY GARLIC BREAD ^V

Garlic ciabatta with melted cheese topping £5.95

Add mushrooms ^V, olives ^V and/or pepperoni slices for 50p each

DEEP FRIED WHITEBAIT

Crispy whitebait with homemade tartare sauce £6.95

DUCK SPRING ROLLS

Deep fried duck spring rolls with mixed leaf salad and hoisin dip £6.95

PRAWN COCKTAIL

Juicy freshwater prawns, coated in Marie Rose sauce, with lettuce, brown bread and butter £7.25

MIXED FISH BASKET

Selection of deep fried seafood including crispy whitebait, scampi, battered salt and pepper squid and cod goujons served with homemade tartare sauce and a salad garnish £7.95

OVEN BAKED CAMEMBERT ^V

Warm and gooey Camembert topped with crunchy walnuts and a drizzle of honey, served with ciabatta and apple and cider brandy chutney £7.95

BURGERS

THE SMARDEN BURGER

Homemade 8oz beef burger, topped with melted cheese, gherkins, sweet chilli jam, lettuce, sliced tomato and mayonnaise, in a toasted bun with chips and our signature coleslaw £12.50

SPICY SOUTHERN FRIED CHICKEN BURGER

Spiced fried chicken fillet, with lettuce, sliced tomato and sour cream, in a toasted bun, with chips, salad garnish and our signature coleslaw £12.50

JACK DANIELS BBQ BURGER

½ lb beef burger, topped with mushroom, lettuce, sliced tomato and Jack Daniels BBQ sauce, in a toasted bun, with chips, salad garnish and our signature coleslaw £12.50

THE PLANT BASED BURGER ^{Vg}

plant based burger with mushroom, lettuce and sliced tomato, in a toasted bun, with chips and salad garnish £12.50

PLATTERS TO SHARE

NACHOS ^{V Vg*}

Tortilla crisps topped with melted mozzarella, jalapeños, tomato salsa, sour cream and guacamole £9.95

ITALIAN SUMMER DREAMS

Smoked prosciutto with salami, pimiento stuffed green olives, sun dried tomatoes, feta stuffed peppers and warm ciabatta with a balsamic olive oil dip £14.95

HOT SEAFOOD PLATTER

Crispy deep fried whitebait with whole tail breaded scampi, cod goujons and battered salt and pepper squid with homemade tartare sauce and lemon £14.95

MAINS

WHOLETAIL SCAMPI AND CHIPS

Deep fried breaded wholetail scampi with chips, garden peas and homemade tartare sauce £12.95

HAM, EGGS AND CHIPS

Thickly sliced ham with 2 fried eggs and chips £12.75

STEAK AND KIDNEY SUET PUDDING

Tender slow-cooked steak and kidneys, encased in a suet pastry parcel, with your choice of creamy mashed potato, new potatoes or chips, seasonal vegetables and a jug of gravy £13.95

CHICKEN AND MUSHROOM TAGLIATELLE

Tagliatelle with pan fried chicken and mushrooms in a creamy garlic sauce, with Parmesan shavings and garlic bread £12.95

SALMON AND PRAWN TAGLIATELLE

Tagliatelle with succulent salmon and prawns in a creamy sauce, with garlic bread £12.95

GOATS CHEESE AND RED ONION TART ^V

Baked goats cheese and red onion tart with new potatoes and mixed leaves £11.95

CHICKEN CAESAR SALAD

Chicken breast with crisp lettuce, crunchy croutons and anchovies with a classic Caesar dressing on the side £12.95

PEPPERED MACKEREL AND ORANGE SALAD

Peppered mackerel with zesty orange segments and crisp lettuce drizzled with a balsamic glaze £11.95

STEAK, HORSERADISH AND ALE PIE

Meltingly tender steak and ale pie, encased in flaky pastry, with creamy mashed potato or chips and seasonal vegetables £13.00

CHICKEN AND WILD MUSHROOMS

Succulent chicken in a luxuriously creamy wild mushroom and white wine sauce, with sautéed new potatoes and tenderstem broccoli £16.95

SALMON FILLET

Oven baked salmon fillet with pan fried new potatoes, mange tout and a lemon and dill sauce £16.95

CHILLI CON CARNE

Medium spiced minced beef chilli with basmati rice and tortilla crisps £11.50
Add cheese, sour cream or guacamole for £1.00 each

SPECIALS

Please see our boards, or ask a member of the team, for today's daily specials

CHILDREN

Please ask a member of the team for our children's options
- half portions of our main meals are also available...

TRADITIONAL SUNDAY LUNCH

Join us for an end of the week treat here at the Smarden Bell with a traditional Sunday roast. We offer a selection of meats - plant based options available - with all the trimmings... think crispy roast potatoes, Yorkshire pudding, seasonal vegetables and thick, homemade gravy. Booking is advisable to ensure you don't miss out.

TEAS, COFFEES AND LIQUEUR COFFEES AVAILABLE

^V suitable for vegetarians ^{Vg} suitable for vegans ^{Vg*} adaptable for vegans

Written allergy information is available on request. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not contain all ingredients. If you have a food allergy or intolerance, please let us know in advance. Fish dishes may contain bones. All weights approximate when uncooked.⁰²²²