

# 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 toasted ciabatta 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, cooked medium rare, with seasonal vegetables, crispy roast potatoes and Yorkshire pudding £12.50 (NB. If you prefer you meat cooked further, please ask the staff)

### 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 chunky chips and Bell slaw £12

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

### CHARGRILLED CHICKEN BURGER

Prime chicken breast, chargrilled with crispy iceberg lettuce, tomato, garlic mayo and served with chunky chips and Bell slaw £12

### HAM & EGGS

Classic hand carved slices of our own roast gammon ham, two eggs and chunky chips £12

## KIDS MENU

Any of the above, kid sized £6