

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

PATE

A smooth pork liver pate served on toasted ciabatta with a dressed salad and homemade chutney £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

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