


 THE
Bellhouse
 EVENING MENU

TO START

BREAD BOARD ^(V) mixed breads with olive oil, balsamic vinegar & salted butter	5.95
SOMERSET BREADED BRIE ^(V) with cranberry mayonnaise	6.95
CLASSIC PRAWN COCKTAIL ^(OG) with marie rose sauce, crisp iceberg lettuce & brown bread	7.95
SOUP OF THE DAY ^{(V)(OG)} with rustic bread & salted butter	6.95
BEER BATTERED CYPRIOT HALLOUMI STRIPS ^{(V)(OG)} with sweet chilli sauce	7.95
BARBECUE WINGS with celery & blue cheese sauce	7.95
CANNELINI BEAN HOUMOUS ^{(VG)(OG)} toasted hazelnut pesto, grilled asparagus spears & ciabatta crostini	7.50

FROM THE GRILL

8oz 28 DAY AGED BRITISH RUMP STEAK SURF & TURF served with garlic tiger king prawns	20.95
10oz 28 DAY AGED BRITISH RIB-EYE STEAK	28.95
8oz 28 DAY AGED BRITISH SIRLOIN STEAK	22.95
all served chargrilled to your liking with skin on chips, confit tomato & grilled flat mushroom	
Sauces 3.00 peppercorn ^(GF) port & blue cheese gravy red wine jus ^(GF)	

CLASSIC BURGER beef patty, monterey jack cheese, red onion jam, gem lettuce & beef tomato with skin on chips <i> add bacon for 1.95</i>	13.95
HUNTERS CHICKEN BURGER chicken breast, monterey jack cheese, bacon & bbq sauce with skin on chips	14.95
VEGGIE BURGER ^(V) honey roasted root vegetable patty, beetroot mayonnaise, beetroot, smashed avocado, gem lettuce, red onion jam with skin on chips	13.95

BELLHOUSE FAVOURITES

DUO OF LAMB Lamb rump & mini pulled shoulder shepherd's pie, hasselback potato, baby turnips, roasted beetroot & a carrot & orange puree <i>Served pink</i>	22.95
RISOTTO OF THE DAY <i>please ask your server for today's choice</i>	MP
FISH OF THE DAY <i>please ask your server for today's choice</i>	MP
HALF SPIT ROASTED CHICKEN ^(GF) lemon, thyme & garlic marinade, served with skin on chips & red wine jus	15.95
CHICKEN, BACON & AVOCADO SALAD ^(GF) dressed mixed leaf, tomato, cucumber, onion, pomegranate & pumpkin seeds	14.95
QUINOA, BUCKWHEAT, SPINACH & ROASTED VEGETABLE SALAD ^{(VG)(GF)} with pomegranate & pumpkin seeds	13.95
8oz-10oz BEER BATTERED COD with skin on chips, minted crushed peas & house tartare	15.95
BEER BATTERED HALLOUMI ^(V) with skin on chips, minted crushed peas & house tartare	13.95
PIE OF THE DAY <i>please ask for todays selection</i> , served with mash potato, seasonal vegetables & rich gravy	14.95
BREADED JACKFRUIT KATSU CURRY ^(VG) with sticky rice, baby corn & pak choi (1)	12.95

SIDES

Skin on chips^(V) 3.95 | Sweet potato fries 4.95 | Garlic Ciabatta^(V) 3.50 *add cheese 1.50* | Seasonal vegetables^{(V)(GF)} 3.00 | Creamy mash potato 3.00
 Side salad^(V) 3.00 | Bread board with balsamic vinegar, olive oil & salted butter 5.95

DESSERTS

CHOCOLATE, DATE, TOASTED NUT & MAPLE SYRUP SLICE ^(VG) served with soya ice-cream (8)	6.95
TRIPLE CHOCOLATE BROWNIE ^(GF) served warm with vanilla ice cream (3, 7)	6.95
CHEESECAKE OF THE DAY <i>please ask for todays selection</i> (1, 3, 7)	6.95
SELECTION OF ICE CREAMS & SORBETS ^(GF) <i>please ask for todays selection</i> (3, 7)	6.95
APPLE & WINTER BERRY CRUMBLE ^(V) with English custard or vanilla ice cream (1, 3, 7, 13)	6.95
BAILEYS AND WHITE CHOCOLATE RICE PUDDING served with raspberry compote (7,13)	7.95

^(V) Vegetarian ^(GF) Gluten Free ^(OG) Optional Gluten Free ^(VG) Vegan . All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please notify your waiter prior to ordering. Full allergen information available upon request. Game dishes may contain shot. Fish & chicken dishes may contain bones. Some of our dishes contain alcohol, please ask a member of staff for more information.

Allergen Key

1. Gluten 2. Crustaceans 3. Egg 4. Fish 5. Peanuts 6. Soy 7. Lactose 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Lupin 13. Sulphites 14. Molluscs