



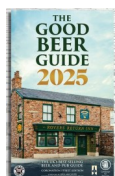
Welcome to The Bell Inn, Outwood.

To begin...

- Roasted pumpkin, tahini and garlic hummus** with homemade tortilla chips, chili oil and micro herbs 8.50 (GFO)
- Crayfish & Avocado Cocktail**, served with red chicory, little gem, our Marie-Rose sauce, and locally baked sourdough bread & butter 9.50 (GFO)
- Homemade soup of the day** ask your server for today's soup option, served with sourdough bread and butter 7.50 (V) (GFO)
- Korean Pork Belly Bites**, served with prawn crackers, garnished with spring onion, chillies, coriander, sesame seeds & pea shoots 9.50
- Whipped sweet potato, prosciutto and candied pecan bruschetta** drizzled with extra virgin olive oil and balsamic glaze 9.50 (GF)
- Bang Bang chicken skewers**, marinated chicken breast tenderized in buttermilk and cooked to a crispy finish. Served with Thai sweet chili & sracha mayonnaise 9.50 (GFO)
- Tempura fried oysters**, light and crispy battered oysters served with cucumber sesame salsa and wasabi mayonnaise 10.50

The main event...

- Mediterranean lamb moussaka**, topped with oregano herbed 3 cheese blend and served with pickled red onion salad and garlic ciabatta 19.95
- Thai inspired Moules** cooked with zingy ginger, fragrant lemongrass, red chili, and fresh Thai basil, carefully balanced with Thai coconut milk with a choice of fries or sourdough bread 18.95 (GFO)
- Short-rib of beef braised in apple cider**, served on horseradish mash with honey buttered sprouts and cider gravy 22.95 (GFO)
- Whole oven baked trout**, stuffed with citrus and herbs and served with a Mediterranean cous-cous salad 20.95
- The Bell's homemade shortcrust pie**, created here by our Head Chef Scott, served with Maris Piper mashed potato, cavolo nero & of course our cask conditioned London Pride gravy. (Ask our team for today's choice) 19.95
- 8oz sirloin steak**, cooked to your liking, glazed with black treacle. Served with autumn vegetable and potato hash and creamy peppercorn sauce 25.95 (GFO)
- Moules Mariniere** cooked in crisp dry Sauvignon Blanc, onions & garlic, served with a choice of fries or sourdough bread. (Ask for fresh cream to be added for an "a la crème" flavoured sauce 18.95 (GFO)
- Caprese stuffed balsamic chicken breast**, with creamy mushroom linguine and lemon wood smoked sun-dried tomatoes 18.95
- Thai coconut King prawn curry**, served with jasmine rice, crunchy cucumber salad, garnished with fresh lime and coriander 20.95



Here at The Bell Inn, we regard your health and safety as a priority. If you require information regarding the presence of allergens in any part of your food or drink, please ask a member of our team who will be happy to provide you with this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be prepared in the presence of ingredients which do contain allergens.





Our Pub Classics

Home applewood smoked Ham, Egg & Chips,
prepared & roasted here at The Bell, by Head Chef Scott, with locally sourced eggs from Nags Hall Farm in Godstone, and our chunky rustic chips. 16.95 (GF)

Three plump, really delicious, Cumberland Sausages,
presented on a bed of mashed potato, with cavolo nero, crispy battered onion rings & a deeply flavoured red wine gravy. 18.50

Gochujang Chicken Burger, *Tucked into a brioche bun with cheese, iceberg lettuce and kimchi bacon jam & skinny fries 18.95*

London Pride ale Battered Hake, *market fresh from Billingsgate, served with our chunky rustic chips, mushy peas and our tartare sauce. 18.95 (add chip shop style curry sauce £1)*

The Bell's smashed Beef Burger, *created at The Bell, using the best, two patties with crispy bacon and burger cheese. Lettuce, ketchup and mayo all tucked into a locally baked brioche bun & skinny fries 18.95*
Add extra patty, bacon and cheese (£3 per patty) (GF option)

Loaded Dirty Fries, *a large bowl topped with beef chili con carne, English medium cheddar, spring onion, coriander chili, pomegranate, chipotle aioli 17.95 (Easily a sharer & also available as a GF)*

Grilled Chicken Caesar Salad, *cos lettuce, crispy bacon, crunchy croutons, Caesar dressing, anchovies, shavings of parmesan, parmesan crisps, soft boiled local egg 17.95*

Teriyaki beef, *with stir fried vegetables, steamed jasmine rice, sweet chilli sauce & prawn crackers 19.95*

Our vegetarian & vegan choices...

Autumn harvest bbq chickpea and kale salad, *roasted apples, tenderstem and new potatoes. Finished in a honey mustard dressing 17.95 (VEO)*

Brown butter gnocchi *cooked with steamed vegetables and finished with a buttery sage sauce 17.95*

Hearty vegan stew with rosemary dumplings, *rustic cut vegetables to include carrot, parsnip, potatoes and mushrooms 17.95 (GFO)*

Sides...

Chalk Hills bakery sour dough bread
with extra virgin olive oil & Modena balsamic vinegar 4.95
Mixed side salad of seasonal produce 4.95 **Skinny fries 4.95**

Fresh garlic ciabatta bread 4.95
Side of seasonal vegetables 4.95 **Cheesy ciabatta garlic bread 5.50**
Chunky triple cooked chips 4.95 **Sweet potato fries 5.50**



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