



The Bell's Brunch

Available lunchtimes Monday to Saturday 12-3pm

The Bell's Traditional Ploughman's lunch

*A platter consisting of pork pie, mature cheddar, honey roast ham crusty bread,
pickles and chutneys 16.95*

Lincolnshire sausage ciabatta

Topped with fried onions, and caramelised red onion chutney. Served with salted crisps 13.95

Grilled halloumi, cantaloupe melon and rocket salad

Finished with fresh grapefruit, shaved fennel and balsamic glaze 13.95

The Bell's prosciutto and asparagus Eggs Benedict

Toasted English muffin topped with grilled asparagus, slices of prosciutto, two poached eggs.

Finished with a silky dill hollandaise 13.75

Confit heritage tomatoes and smashed avocado

Served on toasted sourdough and with salted crisps 12.95

Billingsgate Market Hake Battered Goujons

Served cold on sourdough bread with tartare sauce,

crisp iceberg lettuce and grilled lemon. 13.95



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. (v) Vegetarian (vg) Vegan

