



*Welcome to The Bell Inn, Outwood.*

*To begin...*

### *Chef's Olive Tapenade*

*A delicious spread of olives, capers, garlic, lemon and anchovies.*

*Served with toasted sourdough and house pickles 8.50 (GF)*

*Crayfish & Avocado Cocktail, served with red chicory, little gem, our Marie-Rose sauce, and locally baked sourdough bread & butter 9.50 (GF option)*

*Sweetcorn gazpacho a chilled, light summer soup garnished with corn kernels, heritage tomato and jalapeno pepper and fresh basil 7.25 (V) (GF)*

*Korean Pork Belly Bites, served with prawn crackers, garnished with spring onion, chillies, coriander, sesame seeds & pea shoots 9.50*

*Salad of prosciutto, cantaloupe melon and burrata, drizzled with extra virgin olive oil, balsamic vinegar. Finished with fresh basil and flaky sea salt 9.50 (GF)*

*Tandoori chicken lettuce wraps, spicy tandoori chicken, served on crisp iceberg and drizzled with cooling cucumber raita and crunchy red onions 9.50 (GF)*

*Crispy buffalo squid, fried rings of squid tossed in hot buffalo sauce and drizzled with Chefs ranch dressing. Garnished with coriander, chilli and fresh lime 9.50*

### *The main event...*

*Seared Swordfish steak, with heritage tomato and oregano relish.*

*Served with roasted new potato and asparagus salad 20.95 (GF)*

*Mediterranean lamb Kofta skewers, served with cumin and coriander rice, side salad and zingy tzatziki 23.95 (GF)*

*The Bell's homemade shortcrust pie, created here by our Head Chef Scott, served with Maris Piper mashed potato, tenderstem broccoli*

*& of course our cask conditioned London Pride gravy. (Ask our team for today's choice) 19.95*

*Italian sushi rolls, prosciutto wrapped around burrata, sun-dried tomatoes, rocket and basil leaves. Nestled on a bed of caprese salad 19.95 (GF)*

*8oz sirloin steak, cooked to your liking and served with triple cooked chunky chips, charred heritage tomatoes, portobello mushroom and your choice of chimichurri or cowboy butter 25.95 (GF)*

*Smoky garlic King prawn tacos, tucked into soft flour tortillas with crisp iceberg, fresh mango, avocado, cucumber and jalapeno. Garnished with aioli, pomegranate and coriander 18.95*

*The Bell's classic Carbonara, carefully prepared spaghetti with cubes of Guanciale (cured pork cheek), parmesan, egg yolk, salt and freshly cracked black pepper.*

*Simple yet a delight on the palate. Served with garlic ciabatta 18.50*

*Hot honey peppered chicken tenders, served on three cheese mac 'n' cheese for that colourful cheese pull, accompanied with garlic ciabatta 18.95*



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 honey roasted 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, Lincolnshire Sausages,*  
presented on a bed of mashed potato, with blanched tenderstem, crispy battered onion rings  
& a deeply flavoured red wine gravy. 18.50

*Cajun seasoned grilled Chicken Burger,* Tucked into a brioche bun with cheese,  
smashed avocado, red onion, lettuce & mayonnaise & skinny fries 18.95 (GFO)

*Stowford Press Cider 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, 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 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 crouton, Caesar dressing,  
anchovies, shavings of parmesan, parmesan crisps, soft boiled local egg 17.95

*Crispy Chilli Beef,* with stir fried vegetables, steamed jasmine rice, sweet chilli sauce &  
prawn crackers 19.95

## Our vegetarian & vegan choices...

*Turmeric roasted cauliflower tacos,* stuffed into two soft tortillas,  
with shredded red cabbage, lettuce and chipotle mayo 17.95

*Crispy tofu with balsamic heritage tomatoes* finished with wilted spinach,  
fresh basil and extra virgin olive oil 17.95 (VE)

*Halloumi and roasted vegetable skewers,* finished with garlic, oregano and mint.  
Served with sweet potato fries 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 *Padron Peppers,* fresh lime & flaky salt 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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