



CLASSICS

Homemade Pie of the Day creamy mash, buttered greens, rich gravy £19.95

Cumberland Sausage & Mash onion gravy, buttered greens, crispy onion rings £17.95

London Pride Battered Hake & Chips mushy peas, homemade tartar sauce, charred lemon £18.95

Crispy Chilli Beef stir-fried vegetables, steamed jasmine rice, sweet chilli sauce, prawn crackers £19.95

Beef Burger crispy bacon, cheese, burger sauce, lettuce, tomato, gherkin, fries £19.95 (GFO) (DFO)

Buttermilk Fried Chicken Burger cheddar, slaw, garlic mayo, fries £18.95

BBQ Pulled Pork Burger crispy onions, slaw, fries £19.95 (GFO)

BRUNCH

Available Monday-Saturday 12-3

Full English Cumberland sausage, bacon, fried or poached egg, hash brown, roasted mushroom, tomato, baked beans, black pudding, sourdough toast £18.95

Smoked Salmon & Scrambled Eggs sourdough, watercress, lemon £15.95 (GFO)

Smashed Avocado & Poached Eggs chilli flakes, sourdough, seeds £13.95 (GFO)

Steak & Eggs grilled sirloin, fried eggs, grilled tomato, roasted mushroom £17.95 (GFO)

Buttermilk Pancakes maple syrup, bacon, fresh berries £14.95

Fish Finger Sandwich tartar, iceberg lettuce in sourdough, fries £15.95 (GFO) (DFO)

SIDES

Chips £4.95 (GF)

Cheesy Chips £5.50 (GF)

Sweet Potato Fries £5.50 (GF)

Onion Rings £5.95

Bread & Oil £4.95 (GFO)

Garlic Bread £4.95 (GFO)

Cheesy Garlic Bread £5.50 (GFO)

Buttered Greens £4.50 (GF)

SHARERS

Autumn Meat Board cured meats, ham hock terrine, black pudding, scotch egg, cornichons, piccalilli, apple chutney, toasted sourdough £19.95

Seafood Board smoked salmon, haddock fishcake, hake bites, crayfish cocktail, mussels in garlic & white wine, lemon aioli, sourdough £25.95

Loaded Autumn Fries pulled featherblade of beef, melted cheddar, crispy onions, pickled red onion, gravy mayo £18.95 (GF)

VEGAN / VEGETARIAN

Roasted Cauliflower Steak romesco sauce, toasted almonds, sautéed greens, pickled raisins £18.95 (GF) (DF) (V) (VE)

Wild Mushroom & Lentil Risotto charred tenderstem, crispy hen egg £18.95 (GF) (DF) (VEO) (V)

Sweet Potato & Chickpea Curry spinach, sticky jasmine rice, poppadom £18.95 (GF) (DF) (V) (VE)

Beetroot & Goats Cheese Salad roasted beets, candied walnuts, mixed leaves, balsamic dressing £16.95 (GF) (V) (VEO)





THE BELL INN

OUTWOOD

Autumn Menu



STARTERS

Crayfish & Avocado Cocktail sourdough bread
£9.50 (GF) (DF)

Soup of the day sourdough bread £7.50 (GF) (DF)

Pressed Ham Hock & Dill Vegetable Terrine
piccalilli, toasted sourdough, dressed leaves £9.50
(DFO) (GFO)

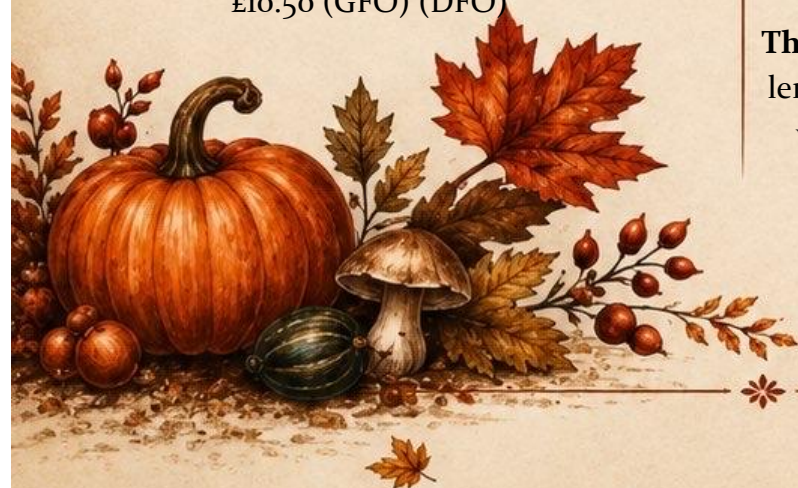
Wild Mushroom & Truffle Arancini roasted
creamy garlic puree, vegan hard cheese, crispy sage
£8.95 (V) (VEO)

Crispy Pork Belly celeriac purée, caramelised
apple, black pudding crumb £9.95

Smoked Haddock Fishcake leek & chive velouté,
pickled fennel, watercress £9.95

Cumberland Scotch Egg wholegrain mustard
mayo, candied apple £9.50

Moules Marinière cooked in crisp, dry Sauvignon
Blanc, shallots and garlic, served with a choice of
fries or warm ciabatta. *(Ask for some fresh cream
to be added for an 'à la crème flavoured sauce')*
£10.50 (GFO) (DFO)



MAINS

Grilled Swordfish chorizo & butterbean cassoulet, roasted
red pepper, salsa verde £20.95 (GFO) (DFO)

Slow-Braised Featherblade of Beef horseradish mash,
glazed roots, crispy shallots, red wine jus £23.95

Chinese Style Duck Leg plum & ginger sauce, stir-fried
vegetable noodles £21.95 (DFO)

Steak & Peppercorn Sauce 10 oz sirloin, chunky steak-cut
chips, roasted mushrooms, confit tomato, watercress £34.95
(GFO) (DFO)

Slow-Roasted Pork Belly bacon bubble & squeak, braised
red cabbage, apple purée, cider jus £20.95 (GF)

Butternut Squash & Sage Gnocchi wild mushrooms,
spinach, toasted hazelnuts, brown butter £18.95 (VEO)

Duck Breast celeriac mash, roasted heritage carrots,
blackberry jus, buttered cavolo nero £23.95 (GFO) (DFO)

Moules Marinière cooked in crisp, dry Sauvignon Blanc,
shallots and garlic, served with a choice of fries or warm
ciabatta. *(Ask for some fresh cream to be added for an 'à la
crème flavoured sauce')* £20.95 (GFO) (DFO)

Thai-inspired Moules cooked with zingy ginger, fragrant
lemongrass, red chilli, fresh Thai basil, carefully balanced
with Thai coconut milk with a choice of fries or warm
ciabatta £20.95

(GFO) (DFO)

