The Bell Inn, Rickinghall Eat. Drink. Sleep

House Marinated Olives £4 (df, v, ve, gf)

Tomato & Red Pepper Ciabatta with Chilli Oil £5.50 (af, v, ve)

Halloumí Fries, Chilli Jam & House Salad £8.95 (v)

Smoked Salmon, Beetroot, Capers, Dill Crème Fraiche, Potato Puffs £8.95 (gf*)

Pork & Chorizo Scotch Egg with Fig Chutney £8.95

Soup of the Day, Warm Bread & Salted Butter £6.50 (gf*, df*)

Goats Cheese Salad, Walnut & Rosemary Crumb, Balsamic Glaze £7.95

Oven Baked Honey & Rosemary Míní Camembert, Fíg Chutney & Sourdough £9

Homemade Pie, Wholegrain Mustard Mash, Kale & Red Wine Sauce £17.95 (df*)

Confit Crispy Duck Leg, Grilled Heritage Carrots, Kale, Wholegrain Mustard Mash & Five Spice Jus £18.50 (9f)

Beer Battered Haddock, Hand Cut Chips, Mushy Peas, Tartare Sauce £16.95 (gf*, df)

Beef Burger, Baby Gem Lettuce, Pickled Gherkin, Tomato, Burger Sauce, in a Brioche Bun with Hand Cut Chips, Coleslaw £16.50 (gf^* , df^*) add Monterey Jack Cheese 50p

Buffalo Caulíflower Burger, Baby Gem Lettuce, Píckled Red Oníons, Hand Cut Chíps, Coleslaw £15.95 (qf^*,v,ve^*)

Pan Fried Chicken Supreme, Gnocchi, Wild Garlic & Onion Creamy Sauce £19.95

Pan Fried Seabream, Roasted New Potatoes, Warm Fennel Salad, Lemon Caper and Dill Butter ± 17.95 (gf, df*)

Herítage Butternut Squash Rísotto, Topped with Wild Mushrooms, Toasted Chestnuts \mathcal{E} Dressed Rocket £15.95 (df*, \mathcal{V} , gf)

Rustic Steak, Rosemary Roast Potatoes, Charred Onions, Salad & Parmesan £20.95 (gf*, df*) add Peppercorn Sauce, Blue Cheese Sauce or Garlic Butter £3.50

Sídes - Hand Cut Chips / Síde Salad / Jersey Royal Potatoes / Seasonal Vegetables / French Fries £3.50

(df) Dairy Free (df*) Can be adapted to be Dairy free (gf) Gluten Free (gf*) Can be adapted to be Gluten free (n) Contains nuts (nf) Nut free (v) Vegetarian (v) Vegan (v) Can be adapted to vegan

The Bell Inn, Rickinghall Eat. Drink. Sleep