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)

Tempura King Prawns, Marie Rose Sauce & Grilled Baby Lettuce £8.95

Smoked Haddock Scotch Egg & Dill Emulsion £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

Breaded BBQ Jackfruit Burger, Crispy Onions, Baby Gem Lettuce, Pickled Red Onions, Hand Cut Chips, Coleslaw £15.95 (gf^* ,v, ve^*)

Garlíc Chicken Kiev, Black Garlíc and Leek Puree, Champ Mash and Tenderstem Broccoli £19.95

Pan Fried Seabream, Roasted New Potatoes, Kale, Samphire, Lemon Caper and Dill Butter £17.95 (gf, df^*)

Asparagus & Pea Rísotto with Watercress, Topped with a Parmesan Crisp £15.95 (v, gf)

Rustic Steak, Rosemary Roast Potatoes, Charred Onions, Salad § Parmesan £20.95 (gf*, df*)

add Peppercorn Sauce, Blue Cheese Sauce or Garlíc 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 (ve) Vegan (ve*) Can be adapted to vegan

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