

# The Bell Inn, Rickingham

Eat. Drink. Sleep

Kalamata Olives with Grilled Pepper Ciabatta & Sundried Tomato Butter (gf\*) £9.50

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Pork & Chorizo Scotch Egg, Dressed Rocket Salad, Mustard Mayo £8.50

Soup of the Day with Warm Bread £7.50 (ve, gf\*)

Creamy Garlic Sautéed Mushrooms on Toasted Sourdough £7.75 (v, gf\*)

Stilton & Walnut Salad with Caramelized Pear & House Vinaigrette £7.50 (v, gf)

Buffalo Crispy Cauliflower Bites with a Pineapple Chilli Dip £7.50 (ve, gf)

Oven baked Mini Camembert with Onion Chutney & Warm Bread £11 (v, gf\*)

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Pie of the day with Creamy Mash, Buttered Greens & Red Wine Sauce £17.95

Beer Battered Haddock, Hand Cut Chips, Tartare & Minted Mushy Peas £16.95 (gf\*)

Pulled Spiced Lamb Shoulder, Garlic Flatbread, Black Olives, Garden Peas, Mint Yogurt, Mix Leaf Salad £18.25

Grilled Plaice Samphire & Fennel Salad, New Potatoes, Lemon Dressing £18 (gf)

Asparagus & Pea Risotto, Parmesan & Watercress £16.95 (ve\*)

Beef Burger in a Brioche Bun with Gem Lettuce, Tomato, Gherkin, Crispy Onions, Bacon Jam, Monterey Jack, Hand Cut Chips & Coleslaw £16.50 (gf\*, df\*)

8oz Rump Steak, Hand Cut Chips, Grilled Tomatoes & Mix Leaf Salad £22.95 (gf\*)

Jamaican Jerk Jackfruit Burger, Pineapple Chutney in a Brioche Bun & Hand Cut Chips £15.95 (v, ve\*)

Slow Cooked Honey & Garlic glazed Rack of Ribs, Cajun Fries, Deli slaw £20.50

Pan Fried Chicken Supreme in a Sundried tomatoes, Wilted Spinach and Dijon Mustard Sauce, Crushed New Potatoes £19.95 (gf)

**Sides – Hand Cut Chips / Side Salad / Norfolk 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 (v) Vegetarian (ve) Vegan (ve\*) Can be adapted to vegan