

The Bell Inn, Rickingham

Eat. Drink. Sleep

Kalamata Olives, Warm Breads & Artichoke Hummus (ve) £9.95

Norfolk Sausage, Stuffing & Thyme Croquettes, English Mustard Aioli £8.50

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

Harissa Roasted Squash, Chive & Artichoke Dip, Crispy Onions (vg df gf*) £7.50

Smoked Mackerel Salad, Rocket, Watercress, Pickled Red Onion & Chive Cream (gf) £8.50

Chicken Liver Parfait, Toasted Sourdough, Mix Leaf Salad (gf*) £8.95

Oven Baked Mini Camembert, Cranberry Sauce, Salad, Toasted Sourdough (gf*) £11

Pie of the Day with Creamy Mash, Tenderstem Broccoli and Red Wine Sauce £17.95

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

Pan fried Hake, Pickled Fennel, Crushed Potato Cake, Chowder Sauce (gf) £18.95

Garlic and Herb Gnocchi, Roast Celeriac, Wilted Spinach, Garden Peas & Thyme Crumb (v gf) £17.95

Beef Burger in Brioche Bun with Gem Lettuce, Tomato, Gherkin, Monterey Jack Cheese, Crispy Bacon,
Hand cut Chips & Coleslaw (gf*) £17.50

8oz Ribeye Steak, French Fries, Sundried Tomato Salad (df gf) £25.95

Fajita & Lime Banana Blossom Burger, Sweet Red Pepper & Paprika Dip, Brioche Bun, Hand cut Chips
(v ve*) £16.25

Confit Gressingham Duck Leg, Steamed New Potatoes, Crispy Vegetables, Berry & Red Wine Jus
(df gf) £18.95

Chestnut, Oyster & Portobello Mushroom Parcel, Creamy Herb Mash, Tenderstem Broccoli & Porcini
Mushroom Jus (v ve*) £17.25

Slow cooked Cider Pork Belly, Thyme Stuffing, Apple Puree, Crushed Winter Roots and Buttered
Greens £18.50

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 (v)
vegan (ve*) Can be adapted to vegan

Please note. All our food is cooked to order and during busy periods may take slightly longer. If you have any allergies, please ensure you make us aware when ordering.