

Ye Olde Bell



Hotel ▪ Spa ▪ Restaurant ▪ Bistro

Fresh baked sourdough, cocktail olives, virgin olive oil & aged balsamic 5
Homemade hummus, crudité & crostini 4.5

Small plates

Seasonal soup of the day & fresh baked bread 8

Terrine of pressed ham knuckle, pineapple, quail egg, pommery mustard & parsley 9

Crayfish & crevette cocktail, Bloody Mary dressing, avocado, Romaine, granary bread & butter 10

Gin & beetroot cured organic salmon, sweet pickled baby vegetables & wasabi mayonnaise 11

Salad Caprese, buffalo mozzarella, heirloom tomatoes, avocado, basil & aged balsamic 8.5 (VG option)

Ewes curd terrine, ratte potato, brassicas, remoulade, soy glazed seeds 9

Main Plates

Char-grilled aged ribeye steak, portobello mushroom,
confit vine tomato,
crispy onions & triple cooked chips 29

Harissa spiced lamb rump, tabouleh salad, Merguez,
sumac & honey roasted carrots, smoked paprika crème
fraiche 24

Roast loin of cod, Morecambe Bay shrimps, puy lentils,
baby spinach & basil foam 19

Ballantine of corn-fed chicken, tarragon mousse,
buttered mash, fine beans & bordelaise sauce 19.5

Roasted aubergine, spiced barley, sweet potato &
celeriac terrine, aubergine caviar & salsa verde (VG) 16

Confit of Gressingham duck, black pudding hash,
honey roast shallots, tender stem & orange jus 20

Ye Olde Bell Classics

Beer battered haddock, proper chips, mushy peas, chip
shop curry sauce, bread & butter 16

Gourmet pie of the day, seasonal local vegetables, creamed
mash or proper chips & red wine gravy 16

Chargrilled steak burger, smoked bacon & Emmental,
iceberg, tomato gem & Koffman fries 15

Darsha's curry of the day 16

Sri Lankan cauliflower, chickpea, aubergine, sweet potato
bhuna, (VG) 15

Served with, fragrant basmati, bhaji, naan, papadums,
chutneys & pickles

Salads

Classic Caesar with chargrilled chicken & crispy bacon 9/16

Greek, marinated feta, heirloom tomatoes, Kalamata olives, mint,
soused cucumber, red onion & oregano dressing (VG option) 9/15

Tabouleh, coriander, mint, pomegranate, sumac roasted heritage
carrots, smoked paprika dressing (VG) 8/15

Tuna Niçoise, char-grilled peppered tuna, fine beans, heirloom to-
matoes, Jersey Royals, black olives, white anchovy & aioli dressing 17

Desserts

*Please ask to see our selection of tempting desserts &
cheese boards*

Coffee or Tea

A selection of coffees, all ground from fresh beans roasted locally at

Allergies

Before placing your order, please inform us if a
member of your party has a food allergy we would like
to assist you in your menu choices

Menu Served..

12 - 3 pm & 5.30 - 8.30 pm ~ Monday - Thursday

12 - 3 & 5.30 - 9 pm ~ Friday & Saturday

5.30 - 8 pm ~ Sunday

Sunday: Traditional lunch menu 12 - 3 pm

Afternoon tea served daily 3 - 5:30 pm

Inclusive of VAT, exclusive of service



AA Rosette Award
for Culinary Excellence