

SUNDAY MENU

SMALL PLATES

BBQ Pork Bao Bun £7.95

Crispy onions G, D, L, S, SD 477 Kcal

Ploughman's Pot £7.95

Stilton and Cheddar, pickles, coleslaw, chutney, bread G, D, E, CE, L, MU, S, SD 467 Kcal

Courgette Fritters £6.95

Red onion jam
VE, GF S, SD, SE 419 Kcal

Halloumi Fries £7.95

Spicy mayonnaise V, GF E, D, SD 571 Kcal

Warm Local Bread £6.25

Farmhouse Yorkshire butter, extra virgin rapeseed oil balsamic V, VE ON REQUEST G, D, SE, SD 523 Kcal

Buttermilk Chicken Goujons £7.95

Thai sweet chilli mayonnaise
D, E, G, MU, SD 533 Kcal

Beer Battered Haddock Bites £7.95

Tartare sauce G, F, E, SD 378 Kcal

Mixed Marinated Olives £5.55

VE, GF SD 181 Kcal

Crispy Breaded Stilton £7.95

Celery chutney
G, D, E, SD, CE 587 Kcal

STARTERS

The Bell Inn Stilton Pâté £10.25

Candied walnuts, blackberry purée, house chutney, toasted sourdough
V, GF ON REQUEST G, D, N, SD, S 800 Kcal

Chef's Soup of the Season £7.25

Crusty bread V, VE & GF ON REQUEST
D, CE, SD, G 207 Kcal

Poached Duck Egg £12.95

Asparagus, Parma ham, hollandaise sauce, Parmesan
GF D, E, SD 445 Kcal

Classic Prawn Cocktail £10.45

GF ON REQUEST G, C, F, E, CE, MU, SD, SE 171 Kcal

SUNDAY BEST

Roast Sirloin of Beef £20.95

Yorkshire pudding, roast potatoes, season's best greens, cauliflower cheese, gravy
GF ON REQUEST G, E, D, SD 894 Kcal

Roast Loin of Free-Range Pork £19.95

Yorkshire pudding, roast potatoes, season's best greens, stuffing, apple sauce, cauliflower cheese, gravy
GF ON REQUEST G, E, D, SD 1205 Kcal

Slow Braised Shoulder of Lamb £20.95

Yorkshire pudding, roast potatoes, season's best greens, mint sauce, cauliflower cheese, gravy
GF ON REQUEST G, E, D, SD 1206 Kcal

Roast Chicken Supreme £19.95

Yorkshire pudding, roast potatoes, season's best greens, cauliflower cheese, gravy
GF ON REQUEST G, E, D, SD 1274 Kcal

Chef's Vegan Sunday Roast of the Day £19.95

Roast potatoes, season's best greens, gravy
VE G, N, SD 737 Kcal

EVERYDAY STAPLES

Lincolnshire Sausage & Caramelised Onion Mash £17.45

Season's best vegetables, crispy onions, gravy
VE & GF ON REQUEST G, D, MU, SD 693 Kcal

Fish & Chips £18.25

Secret recipe beer battered fish, fat chips, mushy peas, tartare sauce, lemon GF ON REQUEST G, F, E, SD 843 Kcal

The Bell Inn Burger £17.95

Stilton or Cheddar cheese, smoked bacon, tomato, pickled cucumber & red onion, baby gem, fat cut chips, coleslaw, brioche bun GF ON REQUEST G, D, E, SD 772 Kcal

Sweet Potato, Spring Onion & Sesame Seed Vegan Burger £17.95

Tomato, pickled cucumber & red onion, baby gem, fat cut chips, vegan garlic mayonnaise, brioche bun
VE, GF ON REQUEST G, N, CE, SE 492 Kcal

LIGHT & HEALTHY

Watermelon & Stilton Salad £14.95

Candied walnuts, mixed lettuce, spring greens V, GF N, MU, D 556 Kcal

Classic Caesar Salad £14.95

Anchovies, croutons, Parmesan
G, F, E, D, SD 689 Kcal

Add grilled chicken breast £3.95 190 kcal

Stilton, Spinach & Asparagus Quiche £16.95

Seasonal salad, vinaigrette dressing
D, G, E, SD, MU 324 Kcal

SIDES

Fat Chips £4.45 VE, GF 302 Kcal

Skinny Fries £4.45 VE, GF 325 Kcal

Stilton, Parmesan or Cheddar Chips £6.25

Thai sweet chilli mayonnaise GF D, E, SD 490 Kcal

New Potatoes £4.45 VE, GF, DF 176 Kcal

Beer Battered Onion Rings £4.45

VE G, SD 520 Kcal

Buttered Mixed Greens £4.45

V, VE ON REQUEST, GF D 124 Kcal

House Salad £4.45

VE, GF MU, SD 167 Kcal



Invisible Chips £2

0% Fat, 100% Hospitality



All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk

DESSERTS

Sticky Toffee Pudding £8.25

Whipped clotted cream, toffee sauce
V D, E, G 1152 Kcal

Iced Pistachio Parfait £8.45

Raspberries, caramelised white chocolate
V N, G, D, E, S 442 Kcal

Vegan Banoffee Sundae £7.95

Banana caramel, vegan chocolate ice cream, vegan Cream & chocolate sauce
VE, GF, DF S 514 Kcal

Crumble of the Day £8.25

Vanilla custard
ASK FOR ALLERGENS 673 Kcal

Chocolate Mousse £8.75

Cherries & a milk sorbet
V, GF S, D, E 588 Kcal

The Bell's Famous


Stilton Cheese Sampler £13.25
Selection of Stilton, Chef's plum bread, celery chutney, grapes, artisan crackers
V, GF ON REQUEST G, N, E, D, CE 1035 Kcal

Lemon Posset £8.25

Granola, blackcurrant sorbet
V, GF D 952 Kcal

Strawberry Eton Mess Sundae £8.25

Roasted strawberries, vanilla ice cream, strawberry meringue, whipped cream
V, GF D, E 415 Kcal



“One cannot think well, love well,
sleep well, if one has not dined well.”

VIRGINIA WOOLF

IF YOU'RE FREE ON YOUR

Birthday

THEN SO ARE WE!

**Join us on your birthday for lunch or dinner
and get your main and dessert absolutely free.**

Terms & Conditions: Offer available every day of the week at any Coaching Inn Group hotel. Simply bring a valid photo ID to confirm the celebrating person's birthday. We deduct the cost of the birthday person's main course and dessert from the total bill. Reservations are recommended for a seamless celebration experience. The terms are subject to change, and the management reserves the right to refuse or modify the offer at their discretion. Misuse of the offer may result in cancellation.

AFTERNOON TEA

Join us every day between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee. Why not add a glass of fizz and make it extra special?

Afternoon Teas must be pre-booked.

Traditionally, a Coaching Inn is a hostelry providing food, drink and lodgings for wayfaring travellers. The Coaching Inn Group has embraced these values and added **Hospitality from the Heart since 1996.**

Our kitchen team love what they do. Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian **VE:** Vegan

GF: Gluten-Free **DF:** Dairy-Free **NF:** Nut-Free

**If you have a food allergy, intolerance or sensitivity,
please speak to your server before ordering your meal.**

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish

P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs

MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.



PART OF THE COACHING INN GROUP LTD

