

EVENING MENU

SMALL PLATES

BBQ Pork Bao Bun £7.95
Crispy onions G, S, SD 477 Kcal

Courgette Fritters Bao Bun £7.95
Garlic & lemon mayonnaise
VE G, S, MU, SD 458 Kcal

Buttermilk Chicken Goujons £7.95
Thai sweet chilli mayonnaise D, E, G, CE, C 533 Kcal

Halloumi Fries £7.95
Red curry mayonnaise GF E, D, C, SD 571 Kcal

Warm Local Bread £6.95
Farmhouse Yorkshire butter, balsamic, extra virgin rapeseed oil V, GF ON REQUEST G, D, SE, SD 523 Kcal

Beer Battered Haddock Bites £7.95
Tartare Sauce GF, DF F, E, SD 374 Kcal

Mixed Marinated Olives £5.95
VE, GF, DF SD 181 Kcal

Crispy Breaded Stilton £7.95
Celery chutney V G, D, E, SD, MU, CE 588 Kcal

Creamy Garlic Mushrooms £7.95
Roquette, Parmesan, garlic bread
V, GF ON REQUEST G, D, SD, E 486 Kcal

STARTERS

Chef's Soup of the Season £7.25
Bread VE, GF & DF ON REQUEST
CE, SD, G, D 207 Kcal

Duck Leg & Port Terrine £13.45
Cherries, almond, sourdough
GF & NF ON REQUEST G, SE, SD, N 295 Kcal

The Bell Inn Stilton Pâté £10.65
Candied walnuts, raspberry,
red onion marmalade, toasted sourdough
V, GF & NF ON REQUEST G, D, N, SD, MU, SE 811 Kcal

Cajun King Prawns & Dill Mousse £12.95
Pickled cucumber, crispy garlic baguette
GF ON REQUEST G, D, C, SD 498 Kcal

Ploughman's Pot £9.95
Pork pie, Stilton, Cheddar, pickles, coleslaw, chutney,
bread GF ON REQUEST G, D, E, CE, MU, S, SE, SD 467 Kcal

SEASONAL MAINS

Chicken Supreme £20.95
Sweetcorn & vanilla purée, dauphinoise potatoes,
pak choi, caramelised popcorn, wine jus
GF D, CE, SD, MU 724 Kcal

Slow Cooked Blade of Beef £23.75
Mashed potatoes, braised red cabbage, shallot mustard
purée, baby onion, watercress, red wine jus
GF ON REQUEST G, D, MU, CE, SD 936 Kcal

Chef's Lamb of the Week £22.95
Celeriac purée, roasted mixed vegetables,
garlic & mint pesto, braised lamb potato bonbons,
wine jus, parsnip crisps G, D, N, E, MU, CE, SD 646 Kcal

Fillet of Cod £22.95
Crab & caper crushed potatoes, piperade, pickled fennel,
chimichurri sauce GF, DF ON REQUEST D, SD, F, C 475 Kcal

Calf's Liver £19.95
Mashed potatoes, pancetta, crispy kale,
wilted leek, peas, balsamic red onion, jus
GF D, SD, CE 917 Kcal

Venison Haunch £19.95
Butternut squash risotto, mushroom,
mixed roasted nuts, parmesan roquette salad
GF, DF & NF ON REQUEST D, P, N, E, SD 331 Kcal

EVERYDAY STAPLES

The Bell Inn Beef Burger £18.25
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 781 Kcal

**Lincolnshire Sausage &
Caramelised Onion Mash £17.95**
Season's best vegetables, crispy onions, gravy
VE & GF ON REQUEST G, D, SD, CE 694 Kcal

Fish & Chips £18.25
Secret recipe beer battered fish, fat chips,
mushy peas, tartare sauce, lemon
GF, DF F, E, SD 844 Kcal

**Sweet Potato, Kale, Swede &
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, P, SE, SD 560 Kcal

8oz English Ribeye Steak £31.95
Flat mushroom, slow cooked tomato, watercress salad,
fat cut chips GF, DF ON REQUEST SD, MU, D 844 Kcal
Add a sauce: Peppercorn £2.95 GF D, SD 162 Kcal
Stilton £2.95 GF D 226 Kcal

Pineapple Glazed Gammon £18.95
Fat cut chips, fried hen's egg or grilled pineapple,
mustard mayonnaise, house salad
GF, DF E, SD, S, MU 1043 Kcal

LIGHT & HEALTHY

**Spinach, Roquette,
Feta & Parma Ham Salad £16.75**
Sundried tomato, figs, mixed seeds
VE ON REQUEST, GF D, MU, SE, SD 496 Kcal

Classic Caesar Salad £15.75
Crispy bacon, egg, croutons, Parmesan
GF ON REQUEST G, F, E, D, SD 991 Kcal
Add grilled chicken breast £3.95 190 kcal

**Stilton, Aubergine
& Fig Frittata £16.95**
Seasonal salad, vinaigrette dressing
V, GF D, E, MU, SD 532 Kcal

SIDES

Fat Chips £3.95 VE, GF 302 Kcal

Skinny Fries £3.95 VE, GF 325 Kcal

Stilton, Parmesan or Cheddar Chips £6.25
Choice of skinny fries or fat chips,
Thai sweet chilli mayonnaise
GF D, E, SD 490 Kcal

Mashed Potatoes £3.95 V D 164 Kcal

Beer Battered Onion Rings £3.95
VE, GF SD 496 Kcal

Season's Best Vegetables £3.65
V, VE ON REQUEST, GF D 220 Kcal

House Salad £3.25 VE, GF MU, SD 83 Kcal

Hospitality
Action

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 £8.75
Whipped clotted cream, toffee sauce
V D, E, G, SD 1140 Kcal

Chocolate Mille-Feuille £8.75
Poached pear, granola
V E, D, G, S 92 Kcal

Iced Blackberry Parfait £8.75
Apple, honeycomb
V, GF E, D, SD 422 Kcal


Vanilla Crème Brûlée £8.75
Marsala poached plum, crumble clusters
V, GF E, D, SD 647 Kcal

Treacle Tart £8.95
Berry compote, clotted cream
V G, D, E, SD 877 Kcal

**Chocolate, Banana &
Honeycomb Sundae £8.75**
V, GF E, D, SD, S 647 Kcal

**Vegan Pina Colada
Sundae £8.75**
VE, GF SD 343 Kcal

**The Bell's Famous
Stilton Cheese Sampler £14.95**
Selection of Stilton, Chef's plum bread,
celery chutney, grapes, artisan crackers
V, GF ON REQUEST G, N, E, D, CE 1035 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.

BHS



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