



# Bell Inn Hotel

Stilton



## EVENING MENU



### Children Eat Free on Sundays

Get one free children's three-course meal from our Children's Menu when you purchase a full-priced adult main course.

Drinks not included. Dishes and offer subject to availability. Offer only available for children aged 12 and under.

### 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.

[www.thebellstilton.co.uk](http://www.thebellstilton.co.uk)

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COACHING  
INN GROUP



Proudly the UK's Best  
Large Hotel Group

Named Which? Recommended Provider 2025.

# EVENING MENU

## While You Wait

<b>Nocellara Olives</b> (ve, gf).....	6.45
marinated in a smoked garlic oil <i>337 kcal</i>	
<b>Trio of Mini Loaves</b> (v, veo).....	7.45
seasonal butters <i>ask for allergens 836 kcal</i>	
<b>Sesame Pork Skin Crackers</b> (gf).....	5.95
soy & apple dip (C, SE/S, F, P, N) <i>280 kcal</i>	
<b>Stilton Pork Pie</b> .....	6.95
heritage tomato chutney (G, S, D, CE, MU) <i>442 kcal</i>	

## Starters

<b>Mackerel duo</b> (gf).....	10.95
smoked mackerel mousse, lemon verbena-cured mackerel, seaweed crackers, radish textures (F, E, D, MU, SD/CE) <i>266 kcal</i>	
<b>Andalusian Gazpacho</b> (v, ve, gf).....	8.95
basil, tomato powder, fried almonds, cold pressed rapeseed oil (N, SD/G, L, P, CE, MU, SE) <i>279 kcal</i>	
<b>Duck Liver Parfait</b> (gfo).....	9.95
dark chocolate, brown butter crumpet (G, S, D, SD/N, CE, MU, SE) <i>579 kcal</i>	
<b>Colston Basset Stilton</b> (v, gfo).....	8.45
date loaf, seasonal chutney, wildflower honey (E, D, CE, SD) <i>493 kcal</i>	
<b>Chicken &amp; Chorizo Raviolo</b> .....	9.95
shellfish veloute, roasted red pepper, parsley oil (G, CR, MO, F, E, D, CE/S, MU, SE) <i>525 kcal</i>	

## Main Courses

<b>Falafel &amp; Israeli Cous Cous Salad</b> (ve).....	16.95
pomegranate molasses, tahini dressing, puffed wild rice (G, SE, CE/P, N, S) <i>1259 kcal</i>	
<b>Lamb Rump</b> (gf).....	28.95
garlic pommes purée, sand carrot purée, purple kale, burnt sprouting broccoli, wild garlic oil, toasted macademia (N, D, SD/G, P, SE) <i>1238 kcal</i>	
<b>Trout, Lemongrass &amp; King Prawn Fishcake</b> (gf).....	22.95
poached Cacklebean egg, chive hollandaise, Thai basil oil (F, C, E, D, SD/G, CE, MU) <i>790 kcal</i>	
<b>Pan-fried Halibut</b> (gf).....	27.95
champagne sauce, mussels, violet potatoes, pickled salsify, romanesco, dill oil (MO, F, D, SD/G, C, S, E, CE, MU, SE) <i>505 kcal</i>	
<b>Asparagus Carbonara</b> (v).....	20.95
parmesan crisp, white truffle shavings, mushroom powder (G, E, D, MU/S, CE, SE, SD) <i>1074 kcal</i>	
<b>Braised Beef Short-rib</b> .....	28.95
duchess potatoes, caramelised white onion & black garlic puree, dripping baby carrots, red wine jus (G, E, D, CE, SD/L, N, MU, SE) <i>1596 kcal</i>	
<b>Corn-fed Chicken Supreme</b> (gf).....	23.95
sweetcorn purée, grilled red pepper, pulled chicken & chorizo rosti, Madeira jus (D, SD/CE, MU) <i>592 kcal</i>	

## Sides

<b>Rainbow Salad</b> (ve, gf) (MU) <i>68 kcal</i> .....	4.45
<b>Fat-cut Chips</b> (ve, gf) (SD/CE) <i>302 kcal</i> .....	4.45
add Stilton (D) <i>101 kcal</i> 1.00   add Cheddar (D) <i>112 kcal</i> 1.00	
<b>Skinny Fries</b> (ve, gf) <i>216 kcal</i> .....	4.45
add Stilton (D) <i>101 kcal</i> 1.00   add Cheddar (D) <i>112 kcal</i> 1.00	
<b>Garlic Ciabatta</b> (v) (G, D/SE) <i>340 kcal</i> .....	5.25
add Stilton (D) <i>101 kcal</i> 1.00   add Cheddar (D) <i>112 kcal</i> 1.00	
<b>Charred Sprouting Broccoli</b> (ve, gf).....	5.95
balsamic glaze and toasted almonds (N, SD/P) <i>80 kcal</i>	
<b>Battered Onion Rings</b> <i>496 kcal</i> .....	4.95

**Invisible Chips**..... 2.00  
0% FAT, 100% HOSPITALITY

Hospitality  
Action



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](https://hospitalityaction.org.uk)

## Chef's Message

### Head Chef Thomas and the kitchen team

are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you're short on time, just let us know.

v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)

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. Some of our fish dishes may contain bones.

Allergens (Contains / May Contain): 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.