BAR MENU

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.*



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?

BE INN THE KNOW

Get all the latest news and offers delivered to your inbox! Simply scan the code and add your details to sign up.

THE COACHING INN GROUP

NOVEMBER 2022 Which? Recommended Provider LARGE HOTEL CHAINS

Part of The Coaching Inn Group

www.thebellstilton.co.uk

Bell Inn Hotel

Stilton

A LITTLE SOMETHING

To enjoy with a drink while you choose

Mixed Olives 146 kcal VE, GF 6.45

Trio of Mini Loaves
Seasonal butters
G / Ask for allergens & calories V, VEO 7.95

Stilton Gougères
Stilton cream, crispy onions, fig
G, E, D / S / 408 kcal V 5.45

Maple Bacon-Roasted Peanuts
P / N / 920 kcal GF 4.95

STARTERS

Chef's Soup of the Day
Seeded bloomer, Netherend Farm butter
Ask for allergens & calories 7.95

Mini Ploughman's
Stilton, Cheddar, honey-roast ham, pickled onion, coleslaw
G, S, E, D, MU, SD / P, N, CE, L, SE / 552 kcal GFO 9.95

Hoisin-Glazed Pork Belly Bites
Crispy onions, roasted garlic aioli
G, S, E, MU, SD / P, N, CE / 722 kcal GFO 8.95

Cod Cheek & Dill Scampi
Preserved lemon mayonnaise, pickled cucumber, salt & vinegar batter scraps
G, F, E / CE, MU / 458 kcal GFO 9.95

MAINS

Fish & Chips
Beer-battered haddock, chunky chips, tartare sauce, mushy or garden peas **F, E, D, SD** / CE / 1299 kcal GF 19.45

Chef's Pie of the Day
Buttered potato mash or chunky chips, seasonal greens, gravy
Ask for allergens & calories 22.95

The Bell Beef Burger
Maple streaky bacon, burger sauce, gem lettuce, beef tomato, pickled cucumber, smoked Cheddar or Stilton, skin-on fries, coleslaw
G, S, E, D, CE, MU, SD / L, SE / 1612 kcal GFO 19.95

Trio of Pork Sausages
Buttered potato mash, caramelised onion gravy, greens, crispy onions **G, D, SD** / S, E, CE, MU / 1393 kcal VEO, GFO 18.95
Perfectly paired with **South African Pinot Noir** – light and juicy with ripe cherry and strawberry notes

Bell Inn Ploughman's
Pork pie, Stilton, Cheddar, honey-roast ham, pickled onion, coleslaw, pear chutney, mixed bloomer breads
G, S, D, CE, MU, SD / P, L, N, SE / 1172 kcal 16.95

10oz Sirloin Steak
Charred shallot, bone marrow butter, vine-ripened cherry tomatoes, chunky chips **D, SD** / 1272 kcal GF 34.95
Add... Green Peppercorn Sauce **D, SD** / 164 kcal GF 3.95
Add... Stilton Sauce **D** / 214 kcal GF 3.95

5oz Rump Steak Sandwich
Grilled sourdough, chimichurri, caramelised onion, rocket, skin-on fries, side salad
G, MU, SD / L, N, S, CE, SE / 1395 kcal GFO 18.95

Chef's Recommendation
Treacle-Glazed Gammon Steak
Tempura hen's egg, charred pineapple, cider mayonnaise, pickled mustard seeds, chunky chips
E, MU, SD / G, S, CE, SE / 1109 kcal GF 18.45
Perfectly paired with **South African Chardonnay** – ripe and fruity with notes of peach, apricot and apple

Korean Cauliflower Burger
Gochujang mayonnaise, pickled cucumber, skin-on fries, celeriac remoulade **G, S, CE, MU, SD** / 883 kcal VE, GFO 16.95

Smoked Duck & Orange Salad
Edamame beans, pickled fennel, artichoke heart, balsamic dressing **S, MU, SD** / L, CE / 531 kcal GF 20.95
Perfectly paired with **Balfour Nannette's English Rosé** – delicate and refreshing with red berry and floral notes

Lamb Faggots
Provençal white bean ragout, confit tomato, lamb reduction, basil oil **E, CE, SD** / L, N, D, MU, SE / 1072 kcal GF 21.50

SIDES

Chunky Chips SD / CE / 409 kcal VE, GF 5.25
Add... Stilton **D** / 101 kcal 1.00 **or...** Cheddar **D** / 112 kcal 1.00

Skin-On Fries SD / 216 kcal VE, GF 5.25
Add... Stilton **D** / 101 kcal 1.00 **or...** Cheddar **D** / 112 kcal 1.00

Garlic Ciabatta G, D / N, SE / 398 kcal V 5.25
Add... Stilton **D** / 101 kcal 1.00 **or...** Cheddar **D** / 112 kcal 1.00

Beer-Battered Onion Rings SD / F / 497 kcal GF 4.95

Rainbow Salad
MU / L, CE / 80 kcal VE, GF 4.95

Charred Tenderstem Broccoli
Soy honey-glaze, toasted sesame seeds
S, SE / P, N / 246 kcal VE, GF 5.95

Invisible Chips
0% Fat, 100% Hospitality 2.00

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

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.

Wine Pairing Seasonal Special V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)

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

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.