RESTAURANT 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 Recommendation
Hartington Stilton Soufflé
Pear chutney, candied walnuts
G, N, E, D, SD / P, S, CE, MU, SE / 835 kcal V 9.95
Please allow a 15-minute wait

Beef Cheek & Stilton Bonbon
Chipotle ketchup, crispy onion
G, E, D, CE, SD / MU / 548 kcal GFO 9.95

Butternut Squash Bruschetta
Sourdough, crispy lentils, fried sage, pickled shallot, pumpkin seeds **G, CE, SD** / N, S, E, D, MU, SE / 630 kcal VE, GFO 7.95

Duck, Chicken & Sour Cherry Terrine
Salted pistachio, Morello cherry gel, toasted brioche
G, N, E, D, SD / P, S, CE, MU, SE / 555 kcal GFO 10.50

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.

MAINS

Confit Pork Belly
Pork skin quaver, sage duchess, parsnip & apple purée, baby parsnip, cider sauce **E, D, MU, SD** / CE / 1636 kcal GF 21.95

Venison Saddle
Woodland mushroom, fondant potato, beetroot purée, pickled blackberry, cavolo nero, port jus
D, CE, SD / G, L, S, MU, SE / 940 kcal GF 34.95
Perfectly paired with **South African Pinot Noir** – light and juicy with ripe cherry and strawberry notes

Hake & Garlic Kiev
Romesco sauce, Hasselback potato, toasted almond, Tenderstem broccoli
F, N, E, D, CE, SD / G, P, MU, SE / 1536 kcal GF 26.95
Perfectly paired with **South African Chardonnay** – ripe and fruity with notes of peach, apricot and apple

Nene Valley Beer-Braised Beef Cheek
Celeriac & horseradish purée, ale & honey carrot, boulangère potato **D, CE, MU, SD** / G, S, SE / 1400 kcal GF 25.95

Chef's Recommendation
Garam Masala Lamb Breast
Lamb shoulder samosa, tandoori cauliflower purée, Bombay new potato, coriander cress
G, D, S / E, CE, MU, SD / 1467 kcal GFO 25.95

Mushroom Duxelles Agnolotti
Parmesan foam, butternut squash purée, pickled chanterelle, spinach, sautéed wild mushroom
G, E, D, CE, SD / L, MU / 862 kcal V 23.95

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

Falafel & Roasted Root Quinoa Bowl
Houmous, roasted vine-ripened cherry tomato, pomegranate, orange blossom vinaigrette **CE, SE, SD** / L, N / 982 kcal VE, GF 17.95
Perfectly paired with **Balfour Nannette's English Rosé** – delicate and refreshing with red berry and floral notes

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

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

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.