



Our Sunday Menu

To begin

Crispy Squid; delivered from Billingsgate Market, served with our sweet chilli dip 5.50

Tempura Atlantic King Prawns; served with a sweet and sour sauce 6.50

Chilli Beef Nachos; accompanied with our guacamole & sour cream 5.50

Our Mushroom Stroganoff; served with freshly baked garlic buttered baguette 6.00

The Bell Inn's Soup of the Day; served with freshly baked baguette 6.00

Hot Spicy Marinated Chicken Wings; with our blue cheese sauce 5.50

Hummus; served with lightly toasted bread sticks 5.50

The Bell's Prawn Cocktail; served with baguette & butter 6.50

Garlic Buttered Freshly baked Baguette 3.50

Pitted Mixed Olives; marinated in olive oil 3.50

For two to share

Rosemary, Garlic infused Camembert; Baked & served
with caramelised red onion & baguette sticks 10.50

The Bell's Sunday Roasts

Beef Sirloin; "A tender choice taken from the striploin cut.

Often used for steaks which, when gently slow roasted, turns out beautifully" 16.95

Shoulder of Lamb; "Farm-fresh English Lamb, cooked slowly on the bone by our Head Chef,
resulting in a melt-in-the-mouth experience" 17.95

Roast half Chicken; "Always a traditional favourite but ours arrives on your plate with
a Confit Leg & Wing which adds that something special" 15.95

Roast Pork Belly; "From our own heritage herd reared by Andy, here in Outwood, exclusively for The Bell
and bred from a mix of breeds including Gloucester Old Spot, Saddleback & the now rare Duroc
resulting in succulent, full-flavoured pork, the way it should taste." 16.95

Vegetarian Falafel Roast; "A Middle Eastern spin on a traditional Sunday Roast.
Completely vegetarian including Chick Peas, Fresh Herbs and selected Spices,
& of course, served with a Vegetarian Gravy." 13.95

*Our delicious roasts at The Bell, Outwood, are all accompanied by Honey Roasted Root Vegetables,
Broccoli, Greens, Cauliflower Cheese, Golden Roast Potatoes, our Special Gravy
& everyone gets a giant homemade Yorkie Pudding to top it all off!*

Here at The Bell Inn, we regard your health and safety as a priority. If you require information regarding the presence of allergens in any part of your food or drink, please ask a member of our team who will be happy to provide you with this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be prepared in the presence of ingredients which do contain allergens.





Our Additional Sunday Main courses

Half Pounder Beef Burger, served with Smoked Bacon, English Cheddar Cheese, Crisp Lettuce, Fresh Tomato, Spanish Onion, Gherkin, Chunky Chips, Battered Onion Rings & a Tomato Relish. 13.50

Beer Battered Haddock, delivered straight from Billingsgate Market,
Served with Chunky Chips, Crushed Peas, Tartare Sauce,
and a wedge of Fresh Lemon. 13.50

Caesar Salad, a delicious blend of green salad, soft boiled egg, crispy smoked bacon,
& our anchovy dressing 11.50

Roast Monkfish, served with crushed new potatoes, broccoli & crayfish butter sauce 16.50

The Bell's Vegetable Curry, packed full of fresh vegetables delivered straight from Spitalfields Market,
served with steamed basmati & wild rice and our mango chutney. 11.50

Grilled Halloumi & sweet potato burger served with Crisp Lettuce, Fresh Tomato, Spanish Onion,
Gherkin, Chunky Chips, Battered Onion Rings & a Tomato Relish. 12.00

Leave some space for our Desserts

Salted Caramel Cheesecake served with caramelised bananas 6.50

Sticky Toffee Pudding, served with ice cream or custard. 5.50

Apple & Summer Fruits Crumble, served with ice cream or custard. 6.00

Warm Chocolate Brownie Sundae, white chocolate & rum ganache 6.50

Tangy lemon posset, strawberry & mint compote, homemade shortbread 6.50

Our selection of our Ice Creams;

Strawberry, Chocolate, Vanilla, Salted Caramel

Selection of Sorbet; Mango, Blackcurrant, Lemon-Zest, Green Apple.

2.00 a scoop



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