



## **Our Sunday Menu**

***We all invite you here at The Bell, to enjoy our Sunday Menu***

***“You choose & we’ll do the rest”***

***To begin..***

***Salt & pepper squid delivered market fresh, served with our sweet chili dip 8.50 (GF)***

***The Bell Inn’s freshly made Soup of the Day, served with locally baked sour dough bread 6.95 (GF option)***

***Fried Whitebait, cooked un-floured and served with our Chef’s homemade Tartare sauce 7.50***

***Halloumi fries, drizzled with delicious chipotle mayo, onion seeds, coriander,  
fresh mint, chili pepper & pomegranate 7.95 (GF)***

***Our Chef’s Buttermilk Crispy Chicken Wings, garnished with lime, spring onion & pomegranate***

***Served with your choice of dip; Hickory BBQ, Blue Cheese or Perinaise 8.95***

***The Bells Crayfish & Avocado Cocktail, served with red chicory, little gem, Marie Rose sauce,  
and locally baked sour dough bread & butter 8.95 (GF option)***

***The Bell’s Crab Pot, flavoured with lemon, chive & zaatar, set with sumac butter &  
locally baked sour dough toast 10.95 (GF Option)***

### ***The Bell’s Sunday Roast Lunches..***

***Black Treacle Beef Rump* caringly meadow reared from Brightleigh Farm here in Outwood 19.95**

***Half of Roast Chicken, always a traditional favourite but ours arrives on your plate with  
a Confit Leg & Breast which adds that something special 18.95***

***Shoulder of English Lamb* farm-fresh lamb, cooked slowly on the bone by our Head Chef,  
resulting in a delicious melt-in-the-mouth experience 20.95**

***Sussex reared Roast Pork Belly* stuffed with Seville orange, fresh rosemary, star anise  
and rolled before roasting, served, of course, with crispy crackling 19.95**

***Vegetarian Nut Roast* created here by our Chef’s with roasted butternut squash, red pepper  
and aubergine, suitable for vegans & of course, served with a vegan gravy. 15.95**

***All of our delicious Sunday roasts here at The Bell, are all accompanied by honey roasted root vegetables,  
Broccoli, cauliflower cheese, butternut squash puree, savoy cabbage, golden roast potatoes our  
very special gravy & everyone gets a giant homemade Yorkie pudding to top it all off!***

***Where at all possible, everything is sourced locally or fresh from the London markets.***

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 Lunch choices..***

***Grilled Seabass Fillet***, stuffed with spinach and ricotta, served with Mediterranean vegetable couscous & creamy lemon sauce 18.95

***Grilled chicken Caesar salad***, cos lettuce, crispy bacon, crunchy crouton, Caesar dressing & shavings of parmesan. 16.95

***The Bell's Homemade 6oz Beef Burger***, with fresh crisp lettuce, ripest tomato & gherkin, all tucked into a locally baked brioche bun with specially chosen American cheese, ketchup, mayonnaise & skinny fries 16.50 (GF option)

***Buttermilk Fried Chicken Burger***, in a brioche bun baked by Chalk Hill Bakers for us at The Bell, with crisp Iceberg, creamy miso slaw, Perinaise & skinny fries 16.50

***Sauteed King Prawns & Chorizo***, in chili, lime & garlic, served in soft shell tacos, with a zingy homemade slaw & ripe avocado 18.95

***Keralan Cauliflower Curry***, served with basmati rice, a poppadom and our mango chutney 15.95 (GF) (VG)

### ***To finish..***

*"When you've finished, don't forget to ask for our dessert menu or maybe a coffee from our hot drinks list."*

***"It's Sunday... relax, enjoy your time with us and thanks' for popping in!"***



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