



The Bell, Outwood, invites you to enjoy our main menu.

To begin...

Chef's homemade Panko Breaded Fishcake, consisting of salmon, cod and haddock, served on a warming chive velouté and garnished with pickled shallot 9.95

Hickory Smoked Pulled Pork Scotch Egg, smoked here at the bell, served with a warm & runny egg, with BBQ sauce created with stock from the smoker and garnished with candied apple & peashoot 9.50

Grilled Courgette Pinwheel, stuffed with lemon-basil ricotta & home oak smoked cherry tomatoes, finished with basil oil 8.95

Crayfish & Avocado Cocktail, served with red chicory, little gem, our marie rose sauce, and locally baked sour dough bread, from Chalk Hill Bakery with butter 9.50 (GF option)

The Bell Inn's freshly made Soup of the Day, served with warmed, locally baked, sour dough bread 7.25
(Also available as a GF option)

Our Chef's Buttermilk Crispy Chicken Wings, garnished with lime, spring onion & pomegranate. Served with your choice of dip; hickory BBQ, blue cheese or our perinaise 9.50

The main event...

Pan Seared Romsey Lambs Liver & Onions, finished in chefs red wine gravy, served with horseradish mash, tenderstem broccoli and a bacon crisp 17.95

The Bell's Fish Pie, created with cod, smoked haddock, salmon & prawn, sourced from Billingsgate Market & served with lemon roasted tenderstem 17.95

Braised Beef Brisket, served with new potatoes, baby carrots and a delicious red wine jus, garnished with fresh peppery watercress 19.95

Baked Salmon Fillet and Pak Choi, with egg noodles, lime, ginger, chili and lemon grass broth 17.50

The Bell's homemade shortcrust Pie, created here by our Head Chef Scott, (Ask our team for today's choice) served with maris piper mashed potato, steamed broccoli and, of course, our cask conditioned London Pride gravy. 18.95

Moules Marinière, this seasons fresh mussels, cooked in crisp dry Sauvignon blanc, onions and garlic, served with your choice of fries or sourdough bread 17.95
(ask for some fresh cream to be added, for an "a la crème" flavoured sauce)

Thai Inspired Moules, cooked with zingy ginger, fragrant lemongrass, red chilli, and fresh Thai basil, carefully balanced with Thai coconut milk with your choice of fries or sourdough bread 17.95

Our vegetarian & vegan choices....

Keralan Cauliflower Curry, served with basmati rice, a poppadom and tangy mango chutney 15.95 (GF) (VE)

Creamy Spinach & Mushroom Gnocchi, served with garlic and smoked paprika cream sauce, garnished with crispy sage and red chili flake 16.95 (V)

Vegan Three Bean Smoky Chili, served with long grain rice and homemade tortilla chips 15.95 (VE)



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 pub classics...

Applewood Smoked Ham, Egg & Chips, prepared & smoked here at The Bell, by our Head Chef Scott, with locally sourced fresh eggs from Nags Hall Farm in Godstone, and our chunky rustic chips. 16.95 (GF)

Brightleigh Farm, Outwood's, three plump and really delicious Lincolnshire Sausages, presented on a bed of mashed potato, with tenderstem broccoli, crispy battered onion rings & a deeply flavoured red wine gravy. 17.50

Buttermilk Fried Chicken Burger, something different & created here at The Bell, in a locally baked brioche bun with crisp iceberg, red onion, honey mustard coleslaw & skinny fries 17.95

London Pride Ale Battered Hake, market fresh from Billingsgate, served with our chunky rustic chips, minted garden peas and our tartare sauce. 17.95

The Bell's seasoned homemade 6oz prime Beef Burger, created at The Bell using pasture fed beef from Brightleigh farm, here in Outwood, with fresh iceberg lettuce, ripest tomato and a gherkin, all tucked into a locally baked brioche bun with specially chosen American cheese, ketchup, mayonnaise and skinny fries 17.95 (GF option)

Loaded Dirty Fries, a large bowl topped with Brightleigh farm beef chili con carne, English medium cheddar, spring onion, coriander chili, pomegranate, perinase 16.95 (Easily a sharer & also available as a GF)

Sides..

Chalk Hills bakery sour dough bread with extra virgin olive oil & Modena balsamic vinegar 4.95

Mixed side salad of seasonal produce 4.95

Skinny fries 4.95 **Fresh garlic sour dough bread** 4.95

Side of seasonal vegetables 4.95 **Cheesy sour dough garlic bread** 5.50

Chunky triple cooked chips 4.95 **Sweet potato fries** 5.50

Please ask to see The Bell's homemade **Desserts Menu** & our **Hot Drinks Menu**, and yes...we make delicious liqueur coffees too.

"Thanks for popping in!"



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