



Welcome to The Bell Inn, Outwood.

To begin...

- Cumberland pork and nduja scotch egg, served warm and runny with a black garlic and caramel sauce, Garnished with pea shoot, fresh chilli and coriander 9.50*
- Minced lamb & pistachio lollies, accompanied with a harissa yogurt dip little gem leaf 9.50*
- Crayfish & Avocado Cocktail, served with red chicory, little gem, our Marie Rose sauce, and locally baked sour dough bread & butter 9.50 (GF option)*
- Bell Inn's freshly made Soup of the Day, with warmed, locally baked, sour dough bread 7.25*
- Shetland sourced mussels, served a la crème style, with shallot, garlic, white wine, lemon and a dash of cream. Served with warm sourdough & butter. 9.50*
- Salt baked beetroot, orange and crumbled feta salad, tossed with fresh spinach leaves, dressed in a garlic and tarragon vinaigrette 8.50*

The main event...

- Pan fried fillet of seabass, with braised mussels, vegetables and a saffron sauce, finished with basil oil 21.95*
- 8oz sirloin steak, chargrilled to your liking, topped with a spiced herb butter served with horseradish mash, honey roasted baby carrots & a side of pink pickled onion salad 26.95 (GF) (DFO)*
- The Bell's homemade shorterust Pie, created here by our Head Chef Scott, (Ask our team for today's choice) served with maris piper mashed potato, savoy cabbage & of course, our cask conditioned London Pride gravy. 18.95*
- Moules Marinière cooked in crisp dry Sauvignon blanc, onions & garlic, served with a choice of fries or sourdough bread. (Ask for fresh cream to be added, for an "a la crème" flavoured sauce) 18.95*
- Thai inspired Moules, cooked with zingy ginger, fragrant lemongrass, red chili, and fresh Thai basil, carefully balanced with Thai coconut milk with a choice of fries or sourdough bread. 18.95*
- Pumpkin, spinach and saffron risotto, with seared scallops. Garnished with fresh rocket and crispy sage leaves 27.95*
- Chicken Katsu, panko breaded juicy chicken breast, served with our perfectly balanced medium Japanese curry sauce & sticky jasmine rice, garnished with carrot & cucumber ribbons 18.95*
- Rockeridge farm leg of lamb stew, served with fluffy rosemary and cheddar dumplings and tenderstem broccoli 22.95*
- Oak smoked bbq pulled pork tacos, smoked here at The Bell, topped with melted cheddar, guacamole and tomato salsa. Served with fries 19.95*



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 Head Chef Scott, with locally sourced 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 savoy cabbage, crispy battered onion rings & a deeply flavoured red wine gravy. 17.50

Buttermilk Chicken Burger, cheese, crunchy slaw & sweet chilli mayo & skinny fries 17.95

Stowford Press Cider 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 Steakhouse Burger, created at The Bell, using the best pasture fed beef from Brightleigh farm, here in Outwood, with bacon, cheese, rocket, red wine onions & aioli, all tucked into a locally baked brioche bun with skinny fries 17.95 (GF option)

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

Chicken Caesar Salad, crunchy croutons, cos lettuce, crispy bacon, soft boiled egg, anchovies and parmesan crisp 17.95 (GF)

Our vegetarian & vegan choices...

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

vegan three bean chilli, served with steamed rice and homemade tortilla chips 15.95 (VE)

Creamy portobello mushroom linguine, topped with fresh rocket and finished with parmesan 15.95

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*
Bowl of Padron Peppers, cooked in lime juice and sprinkled with sea salt flakes 4.95



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