

# MENU

## 20.02.26

# PURLEIGH BELL

### STARTERS

- Tempura squid, aioli, chorizo 7.5
- Deep fried camembert, cranberry jelly 7.5
- Soup of the day: Carrot & ginger 6.2
- Mushrooms on toast, rocket, truffle oil 7.5
- Korean Gochugang sesame pork bites 7.5

### MAINS

- Fish** Salmon fillet, crushed potatoes, spinach, fennel, dill & chive sauce 23.5
- Beer battered cod, chips, pea puree 16.2
- Moules marinières, chips 15.6

#### Vegetarian

- Quiche of the day: Mediterranean vegetables & goats cheese 14.5

#### Meat

- Pie of the day: Chicken & leek 15.8
- 7 hr lamb shoulder, cheddar mash, green beans £24.5
- Chicken Milanese, gremolata, green beans, new potatoes, tomatoes 22.
- Gammon, egg, chips, peas 15.8
- Lamb & barley casserole, kale 18.5
- 8oz ribeye steak, chips, salad £27.5
- sauce: Peppercorn/ Garlic butter £2.

#### Burger

- Smash burger, house pickle, cheese, chips 15.2
- Chickpea & Halloumi burger, chips 15.2
- Cornflake chicken & avocado burger, Sriracha ketchup, chips 15.2

#### Sides

- Seasonal veg / chips / mash / house salad /  
new potatoes/ coleslaw / onion rings / bread 4. each

### LUNCHTIME SANDWICHES

- Ciabatta with chips, salad £9.5
- choice of filling: smoked salmon, Cheddar cheese, sausage, ham, prawn Marie Rose

**Please inform us of any allergens and ask to speak to a manager for allergen advice**