

MENU

16.04.26

PURLEIGH BELL

STARTERS

- Smoked salmon platter 8.5
- Deep fried camembert, cranberry jelly 7.5
- Soup of the day: Celeriac & leek 6.2
- Buffalo chicken strips, blue cheese dip 7.5
- Mushrooms on toast, rocket, truffle oil 7.5

MAINS

- Fish** Lemon sole, samphire, bacon, clams, brown shrimp peas 22.5
- Beer battered cod, chips, pea puree 16.2
- Moules marinières, chips 15.6

Vegetarian

- Quiche of the day: Mediterranean vegetables, feta & black olive 14.5

Meat

- Pie of the day: Essex lamb 15.8
- Gammon, egg, chips, peas 15.8
- Ossobuco, saffron rice 25.
- 7 hr lamb shoulder, cheddar mash, green beans 24.5
- Bavette steak, chips, salad & garlic butter 19.5
- 8oz ribeye steak, chips, salad 27.5
- sauce: Peppercorn/ Garlic butter 2.
- Gressingham duck breast, dauphinoise potatoes, rainbow chard, plum 26.5

Burger

- Smash burger, house pickle, cheese, 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