

MENU

21.06.26

STARTERS & SNACKS

Seabass cerviche, rhubarb, yoghurt, pickles, granola 8.

Deep fried camembert, cranberry jelly 7.5

Soup of the day: Honeyed parsnip & carrot 6.2

Ham hock terrine, cornichons, toast 8.2

Whipped feta, beetroot, fig, salad 7.2

ROASTS

*served with roast potatoes, Yorkshire pud,
cabbage, glazed parsnip, carrots, mashed swede & gravy*

Roast Trio: local beef rump, rolled pork belly, lemon & thyme chicken 19.5

Local beef rump 18.2

Lemon & thyme chicken 17.2

Marjoram & fennel rolled pork belly 17.2

Cashew, walnut, pistachio nut roast 16.8

MAINS

Curried monkfish turmeric and cumin rice, poached egg, spiced mussel broth, 24.5

Beer battered cod, chips, pea puree 16.2

Quiche of the day: Broccoli, red onion & Stilton 14.5

Roasted harissa cauliflower, apricot, couscous, zhoug 16.

Pie of the day: Pork, leek, cider & apple 15.8

Smash burger, house pickle, cheese, chips 15.2

Cornflake chicken & avocado burger, Sriracha ketchup, chips 15.2

SIDES

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

Purleigh Bell
01621 828348

MENU

20-06-26

STARTERS & SNACKS

Seabass cerviche, rhubarb, yoghurt, pickles, granola 8.

Deep fried camembert, cranberry jelly 7.5

Soup of the day: Honey, carrot & parsnip 6.2

Pork & prune terrine, cornichons, toast 8.2

Whipped feta, beetroot, fig salad 7.2

MAINS

Lemon sole, wild mushrooms, parmentier potatoes & carrots, samphire butter 22.5

Beer battered cod, chips, pea puree 16.2

Moules Marinières 15.6

Quiche of the day: Spinach, aubergine, halloumi 14.5

Roasted harissa cauliflower, apricot, couscous, zhoug 16.

Pie of the day: Pork, leek, cider & apple 15.8

Gammon, egg, chips, peas 15.8

7 hr lamb shoulder, cheddar mash, green beans 24.5

Chicken Milanese, green beans, new potatoes, tomatoes, gremolata 19.5

Bavette steak, chips, salad & garlic butter 19.5

8oz ribeye steak, chips, salad 27.5

sauce: Peppercorn/ Garlic butter 2.

Smash burger, house pickle, cheese, chips 15.2

Cornflake chicken & avocado burger, Sriracha ketchup, chips 15.

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,
sausage, ham, prawn Marie Rose

PURLEIGH BELL

01621 828348



MENU

Smoked salmon platter 8.5

Deep fried camembert, cranberry jelly 7.5

Soup of the day 6.2

Soy & sesame pork bites 7.5

MAINS

Beer battered cod, chips, pea puree 16.2

Moules Marinieres & chips 16.2

Quiche of the day: Mediterranean vegetable & feta 14.5

Pie of the day: Minced beef & onion 15.8

Gammon, egg, chips, peas 15.8

Smash burger, house pickle, cheese, chips 15.2

Cornflake chicken & avocado burger, Sriracha ketchup, chips 15.

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, sausage, ham, prawn Marie Rose



Christmas 2026

Lobster bisque, croutons gruyere

Game terrine wrapped in bacon with apricot, pistachio pommengranate pear chutney

Tomato, red pepper feta tart

Whiskey marmalade, maldon smoked, salmon dill rillettes

Smoked chicken Waldorf salad

Turkey ballotine, roast potatoes, glazed roots, pigs in blankets

Sea bass with saffron vanilla sauce parsnip puree, new potatoes

Morrocان cauliflower steak with squash & chickpea tagine, apricot & almond couscous

Slow roasted feather blade, dauphinoise, rainbow chard

Pork tenderloin, sage mash, savoy cabbage & bacon, burnt apple puree

Christmas pudding with

Sherry trifle

Mango & passionfruit brulee

Chocolate & grand marnier mousse biscuit

Sticky toffee pudding

Cheeseboard Waterloo, black stix Stichelton

£29.5/ £35

Petit fours & filter coffee

Raspberry and almond steamed pudding with poached pears

Burnt honey pannacotta with strawberries

Cheeseboard Shropshire blue, coolinnee, godminster

Brownie

Crumble

Brulee