

MENU 30.01.26

PURLEIGH BELL

STARTERS

- Maldon smoked salmon platter 8.5
- Deep fried camembert, cranberry jelly 7.5
- Soup of the day: Celeriac 6.2
- Mushrooms on toast, rocket, truffle oil 7.5
- Haggis croquettes 6.8 / Vegetarian Haggis croquettes 6.8

MAINS

Fish Monkfish, clams, mussels, fennel, leek & new potatoes 26.
Beer battered cod, chips, pea puree 16.2
Moules marinières, chips 15.6

Vegetarian

- Quiche of the day: Red pepper, olive, goats cheese, red onion 14.5

Meat Pie of the day: Mince beef & onion 15.8
7 hr lamb shoulder, cheddar mash, green beans £24.5
1/2 pheasant, parsnip, savoy cabbage, bacon £19.5
Slow roasted pork belly, butter beans, kale £17.5
Gammon egg or pineapple, chips, peas 15.8
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