

MENU

03-06-26

STARTERS & SNACKS

- Smoked salmon platter 8.5
Deep fried camembert, cranberry jelly 7.5
Soup of the day: Cream of mushroom 6.2
Ham hock scrumpet, pease pudding, apple 8.2

MAINS

- Salmon fillet, lemon potato cake, samphire, broccoli, white wine sauce 22.5
Beer battered cod, chips, pea puree 16.2
Moules Marinieres & chips 16.2
Quiche of the day: Courgette, red pepper & olive 14.5
Pie of the day: Steak, ale & mushroom 15.8
Gammon, egg, chips, peas 15.8
7 hr lamb shoulder, cheddar mash, green beans 24.5
Pork belly, chorizo, chick peas & butterbeans, kale 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

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