

# Bell Inn Middleton

Bread or Olives	£4.00
1. Course	£17
2. Courses	£22
3. Courses	£27

## SUNDAY MENU

### NIBBLES

**Gordal Olives** (*pb,gf*)  
**Warm Sourdough Bread** with butter (*v*)

### STARTERS

**Caesar Salad** baby gem, parmesan & croutons (add Chicken +4) (*gfa*)  
**Croquetas** jamon & manchego or leek & cheddar, garlic aioli, parmesan  
**Caprese Salad** mozzarella, heirloom tomatoes, basil, olive oil & aged balsamic (*gf*)

### MAIN COURSES

*(All of our roasts are served with maple glazed carrots, squash puree, braised red cabbage, seasonal greens, confit potato, Yorkshire pudding & red wine gravy)*

**Slow Roasted Sirloin of Beef** served Medium (*gfa*)  
**Clarkes Local Crispy Pork Belly** (*gfa*)  
**Garlic & Thyme Roasted Chicken Supreme** (*gfa*)  
**Bell Inn Nut Roast** (*v*)

**Fish & Chips**, Ease UP IPA batter, tartare, Koffmann chips & mushy peas  
**Wild Mushroom Tagliatelle**, truffle, rocket, & parmesan (*v*)

## DESSERT MENU

**Basque Cheesecake** strawberries, crushed pistachio & pistachio ice cream  
**Chocolate Fondant** vanilla ice cream  
**Eton Mess** strawberries, cream, meringue, white chocolate (*gf*)  
**Selection of Ice Creams** (*gf*)  
**1 scoop - 2.5 | 2 scoops - 4.5 | 3 scoops - 6**  
Choose from – pistachio, vanilla, chocolate, salted caramel, vegan vanilla

gfa=gluten free available | gf=gluten free | v=vegetarian

*Every effort is made during kitchen preparation to ensure that all of our dishes, including those made of vegetarian ingredients, are not contaminated by allergens; however, we cannot always guarantee this to be the case.  
Allergen information is available on request.*