THE BELLS OF PEOVER

Artisan Breads	5	**Marinated Olives**	5
flavoured butter (ve opt)		lemon, chilli & garlic (ve) (gf)	

STARTERS

Nduja Scotch Egg — 8.5
italian spiced sausage, cacklebean hens egg, aged parmesan & alioli

Camembert For Two — 16
crudities, red onion marmalade & sourdough (gf)

Chicken Liver Pate — 8.5
unicorn chutney, crispy shallots & toasted sourdough

Garlic & Chilli Prawns — 10
king prawns, garlic & chilli emulsion, focaccia crutons (gf opt)

Soup Of The Day — 8
our chefs choice of soup with fresh bread & our in house flavoured butter (gf opt) (ve opt)

Yakitori Grilled Chicken — 8
katsu ketchup, sesame, chilli, spring onion (gf)

SALADS

	starter / main		starter / main
King Prawn avocado, tomato, olive & focaccia crutons (gf opt)	9 / 17	**Classic Caesar** romaine lettuce, soft boiled hens egg, sourdough croutons & grana padano	6.5 / 12
Lamb Kofta Greek Salad (gf opt)	8.5 / 16	With Chicken or Haloumi	8.5 / 16
		With Prawn	9.5 / 17
Warm Seabass Nicoise pan roasted sea bass, baby new potatoes, olives, fine beans, tomato, anchovy & a poached egg (gf)	10 / 18		

Dishes may contain nuts & seeds; please inform a member of our staff if you have any allergies or dietary requirements.

Key: (v) vegetarian (ve) vegan (gf) gluten free (gf opt / ve opt) dish can be adapted for gluten free or vegan diners as specified

MAIN COURSES

Lamb Rump (gf) — 22
buttered mash, wilted greens
& red wine jus

Wild Garlic Potato Gnocchi — 16
king oyster mushroom, tenderstem
broccoli & toasted pumpkin seeds
(v) (ve opt)

Pie Of The Day — 16.5
seasonal vegetables, triple cooked
chips & stockpot gravy

Dressed Whitby Crab — 18.5
wild garlic alioli, burnt lemon, fries,
tomato salad (gf)

Corn-fed Chicken Breast — 18
buttered mash, seasonal greens &
wild mushroom sauce (gf opt)

Dizzy Blonde Battered Haddock (gf opt) — 18
triple cooked chips, mushy peas, lemon,
tartar sauce

Bells Burger (gf opt) — 18
6oz beef steak patty, monterey jack
cheddar, tomato, gem lettuce, burger
sauce & sea salt fries

All served with Massey's thick cut chips, slow roasted tomatoes
& oven baked mushrooms

THE GRILL

8oz Fillet 35
(gf)

10oz Rib-eye 30
(gf)

Chateaubriand 60
(gf)

Sauces

Peppercorn 3
(gf)

Blue Cheese 3
(gf)

Mushroom 3
(gf)

SIDES

House Salad (ve) — 4.5

Fries (ve) (gf) — 4.5

Parmesan Trufle Fries — 6
(v) (gf)

Onion Rings (ve) — 6

Massey's Chips (ve) (gf) — 4.5

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