

MAIN MENU

Served between 18:00 and 21:00



The
Bell Country Inn

APPETISERS

BATTERED CAULIFLOWER BITES VG	£3.50
Battered cauliflower bites, perfectly seasoned and accompanied by a spicy vegan mayo	
BREADED SCAMPI	£4.00
Crispy and golden scampi served with tartare sauce and a zesty lemon wedge	
MINI PORK SAUSAGES	£3.50
Traditional pork sausages glazed with honey & mustard, served with a side of tomato & onion chutney	
OLIVE SELECTION V	£4.50
A delightful assortment of olives and feta, served with sourdough and a trio of flavoured oils. Vegan option available	

STARTERS

BEETROOT FALAFEL VG	£6.00	SMOKED MACKEREL	£6.50
Served on a refreshing dressed mixed leaf salad, cherry tomatoes and mini peppers		Smoked mackerel served on a light dressed mixed leaf salad with orange and pomegranate	
GAME PATE	£7.00	SOUP	£6.00
A rich, coarse game pate, accompanied by gherkins, crusty sourdough bread and tomato & onion chutney		Soup of the day made with the freshest ingredients. Served with toasted sourdough	

MAINS

COD & CHIPS	£15.50	HUNTER'S CHICKEN BURGER	£15.00
Beer-battered cod served with traditional mushy peas, tartare sauce, chunky chips and a zesty lemon wedge		Mouthwatering breaded chicken escalope topped with bacon, BBQ sauce and cheese. Served with coleslaw and chunky chips	
GAMMON	£15.50	BEEF CHEESE BURGER	£15.00
Tender gammon topped with a fried egg and sweet pineapple, served with garden peas and chunky chips		Succulent 7oz beef burger packed with flavour and topped with melted cheese. Served with coleslaw and chunky chips	
FISH PIE	£15.50	VEGETABLE BURGER VG	£14.50
Wholesome fish pie featuring haddock, salmon and cod in a creamy sauce. Topped with a layer of mashed potatoes and served with tenderstem broccoli		Delicious breaded vegetable burger, bursting with aromatic flavours. Served with coleslaw and chunky chips	
LAMB SHANK	£21.00	BUTTERNUT SQUASH TAGINE VG	£14.50
Tender lamb shank, slow-cooked to perfection, served with a luscious mint gravy, mashed potatoes and a medley of seasonal vegetables		Butternut squash and chickpea tagine served with long grain rice and pitta bread. This vegan delight is packed with Middle Eastern flavours	
8oz SIRLOIN	£21.00	VEGETABLE KYIV V	£14.00
10oz RUMP	£20.00	Mixed vegetables with a cheese and garlic filling, coated in breadcrumbs. Served with coleslaw, a side salad and chunky chips	
Succulent steak cooked to your preference, accompanied by homemade onion rings, tomato, mushroom and chunky chips. Add Diane or Peppercorn sauce for £3.00			

SIDES

£3 per portion

MASHED POTATOES V	MIXED VEGETABLES VG	DRESSED SALAD VG
CHUNKY CHIPS VG	ONION RINGS VG	COLESLAW VG

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V Vegetarian VG Vegan

GLUTEN-FREE MENU



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APPETISERS

MINI PORK SAUSAGES	£3.50
Traditional pork sausages glazed with honey & mustard, served with a side of tomato & onion chutney	
OLIVE SELECTION V	£4.50
A delightful assortment of olives and feta, served with gluten-free bread and a trio of flavoured oils Vegan option available	

STARTERS

BEETROOT FALAFEL VG	£6.00	SMOKED MACKEREL	£6.50
Served on a refreshing dressed mixed leaf salad, cherry tomatoes and mini peppers		Smoked mackerel served on a light dressed mixed leaf salad with orange and pomegranate	
GAME PATE	£7.00	SOUP	£6.00
A rich, coarse game pate, accompanied by gherkins, gluten-free bread, and tomato & onion chutney		Soup of the day made with the freshest ingredients. Served with toasted sourdough	

MAINS

GAMMON	£15.50	HUNTER'S CHICKEN BURGER	£15.00
Tender gammon topped with a fried egg and sweet pineapple, served with garden peas and chunky chips		Mouthwatering breaded chicken escalope topped with bacon, BBQ sauce and cheese. Served with coleslaw, chunky chips and a gluten-free bun	
FISH PIE	£15.50	BEEF CHEESE BURGER	£15.00
Wholesome fish pie featuring haddock, salmon and cod in a creamy sauce. Topped with a layer of mashed potatoes and served with tenderstem brocolli		Succulent 7oz beef burger packed with flavour and topped with melted cheese. Served with coleslaw, chunky chips and a gluten-free bun.	
LAMB SHANK	£21.00	VEGETABLE BURGER V	£14.50
Tender lamb shank, slow-cooked to perfection, served with a luscious mint gravy, mashed potatoes and a medley of seasonal vegetables		Delicious breaded vegetable burger, bursting with aromatic flavours. Served with coleslaw, chunky chips and a gluten-free bun. Vegan option available	
8oz SIRLOIN	£21.00	BUTTERNUT SQUASH TAGINE VG	£14.50
10oz RUMP	£20.00	Butternut squash and chickpea tagine served with long grain rice and gluten-free pitta. This vegan delight is packed with Middle Eastern flavours	
Succulent steak cooked to your preference, accompanied by tomato, mushroom and chunky chips. Add Diane or Peppercorn sauce for £3.00			

SIDES £3 per portion

MASHED POTATOES **V** MIXED VEGETABLES **VG** DRESSED SALAD **VG**
CHUNKY CHIPS **VG** COLESLAW **VG**

CHILDRENS MENU

≡ STARTERS ≡

All starters £2.50

STICKY HONEY PORK SAUSAGES **GF**

Mini pork sausages drizzled with sweet honey and served with a BBQ dip

VEGETABLE PLATTER **VG**

Assortment of carrot, cucumber & red pepper with a vegan mayo dip

CAULIFLOWER BITES **VG**

Battered cauliflower bites served with a vegan mayo dip

SOUP

Soup of the day made with the freshest ingredients

≡ MAINS ≡

All mains £6.00

CHOOSE YOUR MAIN

CHICKEN CHUNKS **GF**

VEGGIE NUGGETS **VG**

FISH BITES **GF**

TEDDY BEAR PIZZA **V**

TOMATO PENNE PASTA **VG**

PLUS A SIDE...

MASHED POTATOES **V GF**

CHUNKY CHIPS **VG GF**

POTATO SMILES **VG GF**

HASH BROWN BITES **VG GF**

AND YOUR VEG

MINI SALAD **VG**

BAKED BEANS **VG**

GARDEN PEAS **VG**

MIXED VEGETABLES **VG**

DRINKS

PERSI

DIET PERSI

LEMONADE

SQUASH

Orange, blackcurrant or lime

DESSERTS

£1.70

£1.70

£1.70

£1.00

DUO OF ICE-CREAM **V**

Ask for dietary requirements.

Two scoops of your chosen ice-cream served in a waffle basket:

Vanilla

Strawberry & cream

Chocolate fudge brownie

£3.00

WAFFLE & ICE-CREAM **V**

A warm Belgian cinnamon waffle served with vanilla ice-cream and topped with chocolate sauce

£3.50

BUILD YOUR OWN SUNDAE **V**

Build your own masterpiece with strawberries, two scoops of vanilla ice-cream, chocolate pieces and chocolate sauce

£3.50

STRAWBERRY DELIGHT **V GF**

Strawberries served with Chantilly cream and raspberry sauce

£3.00



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GF Gluten-Free

V Vegetarian **VG** Vegan

DRINKS

SOFT DRINKS

	Half	Pint
PEPSI	£1.70	£2.55
DIET PEPSI	£1.70	£2.55
LEMONADE	£1.70	£2.55
ELDERFLOWER PRESSE		£2.50
GINGER BEER		£2.50
SPARKLING APPLLETISER		£2.50
J2O		£2.55
Apple & Raspberry, Orange & Passion Fruit		
FEVER-TREE & SCHWEPPE'S MIXERS	£1.95	
Tonic water, light tonic water, ginger ale		
SPARKLING OR STILL WATER		£1.70

DRAUGHT

	Half	Pint
FOSTERS LAGER	£1.95	£3.80
JOHN SMITHS SMOOTH	£1.95	£3.80
GUINNESS EXTRA COLD	£2.20	£4.25
INCH'S CIDER	£1.95	£3.80
BIRRA MORETTI	£2.55	£4.95

BOTTLED BEERS & CIDERS

BUDWEISER	£3.90
PERONI	£3.95
MAGNERS ORIGINAL	£3.80
KOPPARBERG MIXED BERRIES	£3.90

OTHER SPIRITS

BAILEYS	£6.00
THREE BARRELS BRANDY	£4.00
DISARONNO	£4.00
HARVEYS BRISTOL CREAM	£4.00
DUBONNET	£4.00
TANNERS PORT	£4.00
PIMMS	£4.00
CINZANO	£4.00
COURVOISIER	£6.00
MALIBU	£4.00
MARTINI	£5.00
MARTINI ROSSO	£5.00
TIA MARIA	£6.00
JOSE CUERVO SILVER TEQUILA	£5.00

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WILLIAMS ELEGANT 48	£5.00
HENDRICKS	£6.00
TANQUERAY	£4.00
TANQUERAY SEVILLA ORANGE	£5.00
TANNERS HEREFORD	£4.00
WARNERS RASPBERRY	£5.00
WARNERS ELDERFLOWER	£5.00
WARNERS RHUBARB	£5.00
BRECON	£5.00
MONKEY 47	£6.00
BROCKMANS	£6.00
CHERRY ALMOND LIQUEUR	£4.00
PUERTO DE INDIAS	£6.00
WHITLEY NEILL RHUBARB & GINGER	£5.00

VODKA & RUM

SMIRNOFF RED VODKA	£4.00
JJ WHITLEY PASSION FRUIT	£4.00
JJ WHITLEY RASPBERRY	£4.00
JJ WHITLEY BLOOD ORANGE	£4.00
JJ WHITLEY ARTISAN VODKA	£4.00
APPLETON ESTATE	£5.00
CAPTAIN MORGAN SPICED	£4.00
DON PAPA	£6.00
KRAKEN	£5.00
BACARDI	£4.00

WHISKY

PENDERYN	£6.00
GLENMORANGIE	£6.00
LAPHROAIG	£4.00
GROUSE	£4.00
JAMESON	£4.00
WOODFORD RESERVE	£4.00
SINGLETONS	£4.00
SINGLETONS FIRE	£4.00
BELLS	£4.00
SOUTHERN COMFORT	£6.00

NO ALCOHOL

HEINEKEN/PERONI 0%	£3.50
GUINNESS 0%	£3.50
KOPPARBERG MIXED FRUIT 0%	£3.50
NATUREO ROSE/RED 0%	£4.00
WHITLEY NEILL RHUBARB & GINGER 0%	£5.00

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C O C K T A I L S

PORNSTAR MARTINI — £1

Vodka, vanilla, Passoa, lime juice and passion fruit with a side shot of Prosecco.

ESPRESSO MARTINI — £1

Vanilla vodka, Kahlúa coffee liqueur, espresso shot.

MARGARITA — £1

Tequila, Cointreau, lime juice.

LONG ISLAND ICED TEA — £1

Vodka, white rum, gin, tequila, Cointreau, pepsi, lemon and sugar.

MOJITO — £1

Original, strawberry or passionfruit

White rum, lime, sugar and mint.

DAIQUIRI — £1

Original, strawberry or passionfruit

White rum, lime, sugar and mint.

FRENCH 75 — £1

Prosecco, gin and sugar.

OLD FASHIONED — £1

Whiskey, sugar and bitters.

MIMOSA — £1

Orange juice, grenadine and Prosecco.

BELLINI — £1

Strawberry or passionfruit

Prosecco and fruit puree.

CHAMBORD ROYALE — £1

Chambord and Prosecco.

RASPBERRY & LIME SPRITZ — £1

Prosecco, lime, raspberry vodka and soda.

RHUBARB & AMARETTO DAISY — £1

Rhubarb gin, Disaronno, lime juice, grenadine.

BELL SUNRISE — £1

Passion fruit liqueur, vodka, orange juice, grenadine.

BLACK RUSSIAN — £1

Vodka, Kahlúa coffee liqueur.

WHITE RUSSIAN — £1

Vodka, Kahlúa coffee liqueur and milk or cream.

MUDSLIDE — £1

Vodka, Kahlúa coffee liqueur, Baileys and cream.

DARK & STORMY — £1

Dark rum and ginger beer.

CUBA LIBRE — £1

White rum, lime, Pepsi.

ALCOHOL

NOJITO FREE

Passionfruit or strawberry.

MIMOSA — £1

Orange juice, grenadine & soda.

MARGARITA SPARKLE — £1

Lime juice, orange juice, lemon juice, sugar & soda.

TROPICAL CITRUS FIZZ — £1

Orange juice, pineapple juice, grenadine & soda.

CITRUS MINT SPLASH — £1

Orange juice, lime juice, mint & soda.

VANILLA PASSION SPARKLER — £1

Vanilla syrup, passionfruit puree, lime juice & soda.

BABY GUINNESS

Kahlúa and Baileys.

JAM DOUGHNUT

Chambord and Baileys.

CHERRY BAKEWELL

Chambord, Disaronno and Baileys.



The Bell Country Inn

Please ask your server for our gluten-free menu

ROYAL WELSH SHOW MENU

STARTERS

BEETROOT FALAFEL VG GF

Served on a refreshing dressed mixed leaf salad, cherry tomatoes and mini peppers

GAME PATE

A rich, coarse game pate, accompanied by gherkins, crusty sourdough bread and tomato & onion chutney. Gluten-free option available

SMOKED MACKEREL GF

Smoked mackerel served on a light dressed mixed leaf salad with orange and pomegranate

SOUP

Soup of the day made with the freshest ingredients. Served with toasted sourdough

£6.00

£7.00

£6.50

£6.00

DESSERTS

RASPBERRY & GIN CHEESECAKE GF VG

Deliciously refreshing vegan style cheesecake topped with fresh raspberries and a drizzle of raspberry coulis

CHEESE BOARD V

A selection of White Stilton, mature cheddar, Danish Blue and Brie served with crackers, celery, grapes and tomato chutney

BLACKBERRY & APPLE CRUMBLE TART V

A scrumptious and homely classic, set in a farmhouse style crumble surround. Served with custard or ice-cream

TRIO OF ICE-CREAM

Three scoops of strawberry & cream, vanilla and chocolate fudge brownie ice-cream served in a waffle basket with chocolate sauce

£5.50

£7.50

£5.50

£5.50

MAINS

HADDOCK & CHIPS

Beer-battered haddock served with traditional mushy peas, tartare sauce, your choice of chunky chips and a zesty lemon wedge

£15.50

FISH PIE

Wholesome fish pie featuring haddock, salmon and cod in a creamy sauce. Topped with a layer of mashed potatoes and served with tenderstem broccoli. Gluten-free option available

£15.50

8oz SIRLOIN GF

10oz RUMP

Succulent steak cooked to your preference, accompanied by homemade onion rings, tomato, mushroom and chunky chips. Add Diane or Peppercorn sauce for £3.00

£21.00

£20.00

BEEF IN RED WINE

Tender beef slow-cooked in a red wine gravy, packed with delicious flavours, served with mashed potatoes and tenderstem broccoli

£17.00

BUTTERNUT SQUASH TAGINE VG

Butternut squash and chickpea tagine served with long grain rice and pitta bread. This vegan delight is packed with Middle Eastern flavours. Gluten-free option available

£14.50

SIDES £3 per portion

MASHED POTATOES V

MIXED VEGETABLES VG

DRESSED SALAD VG

CHUNKY CHIPS VG

ONION RINGS VG

COLESLAW VG

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HOT DRINKS



BARISTA COFFEE

Our coffee beans are locally hand roasted to perfection

LATTE	£3.20
CAPPUCINO	£3.20
AMERICANO	£3.00
FLAT WHITE	£3.20
MOCHA	£3.20
ESPRESSO	£2.50
LIQUEUR COFFEE	£5.50

Irish Whiskey, Tia Maria, Cointreau, Baileys

ALTERNATIVE MILK (SOY, OAT)	£0.40
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Decaf available at no extra charge



HOT DRINKS

HOT CHOCOLATE	£3.20
WHITE HOT CHOCOLATE	£3.20
POT OF TEA	£2.40
POT OF TEA FOR TWO	£3.00

EXTRAS

SQUIRTY CREAM	£0.50
MARSHMALLOWS	£0.50

DESSERTS

HOMEMADE CHEESECAKE

Our delightful homemade cheesecake. Ask your server for today's availability.

£5.50

WARM SPONGE PUDDING V

Please ask your server for today's availability.
Served with custard or ice-cream.

Vegan option available. VG

£5.50

BELGIAN CINNAMON WAFFLE V

A warm Belgian cinnamon waffle served with Chantilly cream, fresh berries, raspberry coulis and chocolate sauce.

£5.50

CHEESE BOARD V

Featuring a selection of cheeses and crackers, served with seasonal accompaniments.

£7.50

ETON MESS V

A delicious mixture of meringue pieces, fresh berries, raspberry coulis and Chantilly cream.

£5.50

BLACKBERRY & APPLE CRUMBLE TART V

A scrumptious and homely classic, set in a farmhouse style crumble surround. Served with custard or ice-cream.

£5.50

TRIO OF ICE-CREAM V

Three scoops of your chosen ice-cream served in a waffle basket:

- Vanilla VG
- Strawberry & cream
- Chocolate fudge brownie

£5.50

DAILY DESSERT SPECIAL

Please ask your server for today's specials.

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WHITE WINES

PRECISO PINOT GRIGIO, TERRE SICILIANE, ITALY 	125ml £3.75	175ml £5.25	250ml £7.50	Bottle £20.00
Fresh and easy with juicy fruit, lemony hints and an attractive style.				
WOOLLOOMOOLOO CHARDONNAY, AUSTRALIA	£3.75	£5.25	£7.50	£20.00
Melon and zesty citrus flavours with a clean flinty finish.				
LAS PAMPAS WHITE MALBEC, ARGENTINA	£4.00	£5.65	£8.00	£21.50
Soft and round with floral notes and attractive peachy fruit on the palate.				
TANNERS NEW ZEALAND SAUVIGNON BLANC, ARGENTINA 	£4.50	£6.50	£8.95	£25.00
Tropical passion fruit amongst the grassy, herby, asparagus notes.				
CHABLIS, NATHALIE ET GILLES FÈVRE, FRANCE	£7.00	£9.85	£14.00	£38.50
Classic mineral Chablis with excellent flavour and creamy length.				

ROSÉ WINES

EAGLE CREEK ZINFANDEL ROSÉ, USA	125ml £3.75	175ml £5.25	250ml £7.50	Bottle £20.00
Light-bodied and medium-sweet, with berry, peach and juicy watermelon flavours.				
TANNERS FRENCH ROSÉ, CÔTES DE GASCogne, FRANCE 	£3.90	£5.50	£7.75	£21.00
Vibrant summer fruits nose and a soft strawberry flavour.				

RED WINES

LADERA VERDE MERLOT, CHILE 	125ml £3.75	175ml £5.25	250ml £7.50	Bottle £20.00
This has a lovely plummy Merlot fruit with a ripeness that is typical of Chile.				
CÔTES DU RHÔNE, VIEILLES VIGNES, FRANCE	£4.00	£5.65	£8.00	£21.50
Peppery flavours and light, fresh fruit that goes well with red meat and game.				
TANNERS ARGENTINIAN MALBEC 	£4.00	£5.65	£8.00	£21.50
Juicy, full and ripe palate with lovely black and red fruits and a fresh character.				
HOUSE OF CERTAIN VIEWS SHIRAZ, HUNTER VALLEY, AUSTRALIA	£4.00	£5.65	£8.00	£21.50
Blackberry fruit meets smoky bacon with soft, silky tannins.				
RIOJA VEGA CRIANZA, RIOJA, SPAIN 	£4.35	£6.00	£8.65	£23.00
Smooth, soft, richly-fruited with spice and vanilla from 12 months in oak.				
ROSSO DI MONTEPULCIANO, DUCA DI SARAGNANO, ITALY	£4.50	£6.50	£8.95	£25.00
Juicy, soft and attractive, with a rich red and blue fruit character.				
CHÂTEAU MONTAIGUILLON, MONTAGNE SAINT-EMILION, FRANCE	£5.50	£7.75	£10.95	£30.00
Plums, blackcurrants and cherries backed up by good structure and ripe tannins.				

SPARKLING WINES & CHAMPAGNE

AMORI PROSECCO, SPUMANTE, ITALY 	125ml £3.80	Bottle £20.00
Aromas and flavours of pears, apples and peaches.		
GOUGUENHEIM MALBEC BUBBLES, ROSÉ BRUT, ARGENTINA 	£4.00	£23.00
Full of delicate red fruit aromas and flavours of strawberries and bright cherries.		
TANNERS EXTRA RÉSERVE SPÉCIAL, BRUT CHAMPAGNE, FRANCE 	£9.00	£43.50
Biscuity and yeasty in a vintage champagne style, with elegant toasty notes.		

LUNCH MENU

Served between 12:00 and 14:00

SANDWICHES & WRAPS

Served with a salad with vinaigrette dressing, salted crisps and coleslaw. Add chunky chips for £3.

THE 'COUNTRY INN' SANDWICH **£8.99**

A triple stack toasted sandwich with chicken, bacon, mature Welsh cheddar cheese, avocado, lettuce, tomato, wholegrain mustard and mayonnaise.

REAL FISH FINGER SANDWICH **£8.99**

Crispy beer-battered cod fillets with tartare sauce and lettuce.

TRADITIONAL ROASTED MEAT SANDWICH **£7.99**

Please ask your server for today's availability.

BEETROOT FALAFEL WRAP **VG** **£7.99**

Lightly spiced beetroot falafel with mixed salad, sliced avocado and creamy hummus.

TUNA MAYONNAISE **£6.99**

Tuna mayonnaise with lettuce and red onion, available as a sandwich or wrap.

CORONATION CHICKEN **£6.99**

A royal blend of coronation chicken and sultanas with lettuce, available as a sandwich or wrap.

CHEESE SALAD SANDWICH **V** **£6.99**

Mature Welsh cheddar cheese, fresh lettuce, tomato and red onion.

JACKET POTATO

A classic jacket potato topped with your choice of filling.

Served with a salad and vinaigrette dressing.

MATURE WELSH CHEDDAR & BAKED BEANS **V** **£6.99**

CHILLI CON CARNE **£6.99**

THREE BEAN SMOKY CHILLI **VG** **£6.99**

PRAWN & MARIE ROSE **£6.99**

TUNA MAYONNAISE **£5.99**

ROASTED VEGETABLES & HUMMUS **VG** **£5.99**

SALADS

WELSH STEAK & FETA SALAD WITH OLIVES **£10.99**

Marinated olives and feta salad, topped with sliced Welsh rump steak cooked to your preference with tzatziki and a balsamic glaze.

SALMON & PRAWN **£9.99**

Smoked salmon and prawns salad with avocado and a Marie Rose sauce.

CAESAR **£7.99**

A classic Caesar salad topped with strips of chicken breast, chopped streaky bacon, croutons, and Italian cheese with a light Caesar dressing.

FALAFEL **VG** **£7.99**

Lightly spiced beetroot falafel salad served with hummus, avocado slices and a sweet chilli glaze.

TOASTED PANINI

Served with a salad with vinaigrette dressing, salted crisps and coleslaw. Add chunky chips for £3.

WELSH STEAK & PERL LAS **£9.99**

Thinly sliced Welsh rump steak with mushroom, onion, whole grain mustard and Perl Las cheese.

HUNTERS CHICKEN **£8.99**

Sliced chicken breast, BBQ sauce, streaky bacon & mature Welsh cheddar cheese.

HAM & CHEESE **£8.99**

Hand-carved gammon ham with mature Welsh cheddar cheese and wholegrain mustard.

MEDITERRANEAN VEGETABLES **V** **£6.99**

Roasted peppers, red onion and courgette with hummus and mature Welsh cheddar cheese. Vegan option available.

TUNA MELT **£6.99**

Tuna mayonnaise with mature Welsh cheddar cheese and red onion.

LIGHT BITES

£10.99

HAM, EGG AND CHIPS

A comforting classic, featuring hand-carved gammon ham, two fried egg and chunky chips.

WELSH BEEF LASAGNE

Beef lasagne with onions, tomatoes and herbs topped with Perl Las cheese and served with a salad and vinaigrette dressing.

COD GOUJONS & CHIPS

Crispy beer-battered cod goujons with traditional mushy peas, tartare sauce, chunky chips and a zesty lemon wedge.

CHILLI CON CARNE

Spicy chilli con carne made with chilli beans, tomatoes and peppers, served with long-grain rice.

THREE BEAN SMOKY CHILLI **VG**

A smokey and spicy chilli made with red kidney, black turtle and cannellini beans, served with long-grain rice.

FAGGOTS AND MASH IN ONION GRAVY

Pork faggots and onions with a rich caramelised onion gravy, with garden peas and mashed potatoes.

BEETROOT & RED ONION TARTE TATIN **VG**

Beetroot and red onion combined with red wine, encased in pastry and served with a salad and vinaigrette dressing with chunky chips.

HOMEMADE QUICHE

Made with extra mature cheddar cheese and Welsh cream. Served with a salad and vinaigrette dressing with chunky chips. Please ask your server for today's availability.

We try our best to separate our food preparation areas, however all our food is prepared in a kitchen where cross contamination may occur. Full allergen information is available upon request.

If you have a question, food allergy or intolerance, please let us know before placing your order. Our fish dishes have been filleted; however, some small bones may remain.

All items are subject to availability. All prices include VAT at the current rate. All weights are approximate uncooked weights.

V Vegetarian **VG** Vegan

LIMITED MENU



The
Bell Country Inn

STARTERS

SMOKED MACKEREL	£6.50
Smoked mackerel served on a light dressed mixed leaf salad with orange and pomegranate	
SOUP	£6.00
Soup of the day made with the freshest ingredients. Served with toasted sourdough	
GAME PATE	£7.00
A rich, coarse game pate, accompanied by gherkins, crusty sourdough bread and tomato & onion chutney	

MAINS

GAMMON	£15.50	BEEF IN RED WINE	£17.00
Tender gammon topped with a fried egg and sweet pineapple, served with garden peas and chunky chips		Tender beef slow-cooked in a red wine gravy, packed with delicious flavours, served with mashed potatoes and tenderstem broccoli	
8oz SIRLOIN	£21.00	HADDOCK & CHIPS	£15.50
10oz RUMP	£20.00	Beer-battered haddock served with traditional mushy peas, tartare sauce, chunky chips and a zesty lemon wedge	
Succulent steak cooked to your preference, accompanied by homemade onion rings, tomato, mushroom and chunky chips. Add Diane or Peppercorn sauce for £3.00		LASAGNE	£10.99
BUTTERNUT SQUASH TAGINE VG	£14.50	Beef lasagne with onions, tomatoes and herbs topped with Perl Las cheese, served with a salad & vinaigrette dressing	
Butternut squash and chickpea tagine served with long grain rice and pitta bread. This vegan delight is packed with Middle Eastern flavours			

SIDES

£3 per portion

MASHED POTATOES **V** MIXED VEGETABLES **VG** DRESSED SALAD **VG**
CHUNKY CHIPS **VG** ONION RINGS **VG** COLESLAW **VG**

DESSERTS

All desserts £5.50

WARM SPONGE PUDDING V	ETON MESS V	TRIO OF ICE-CREAM V
Please ask your server for today's availability. Served with custard or ice-cream. Vegan option available. VG	A delicious mixture of meringue pieces, fresh berries, raspberry coulis and Chantilly cream.	Three scoops of your chosen ice-cream served in a waffle basket: - Vanilla VG - Strawberry & cream - Chocolate fudge brownie

FREE FROM SEAFOOD & LEMON



The
Bell Country Inn

STARTERS

BATTERED CAULIFLOWER BITES	£3.50
Battered cauliflower bites, perfectly seasoned and accompanied by a spicy vegan mayo	
MINI PORK SAUSAGES	£3.50
Traditional pork sausages glazed with honey & mustard, served with a side of tomato & onion chutney	

MENU

All items on our lunch menu are free from seafood and lemon, **except these items:**

- Beetroot falafel
- Caesar dressing on Caesar salad
- Fish / Cod / Tuna / Prawn / Salmon items

DESSERTS

The following desserts are free from seafood and lemon:

- Eton Mess (without raspberry coulis)
- Belgian cinnamon waffle (without sauces)
- Warm sponges with custard:

Orange chocolate chip Spotted dick Sticky toffee Chocolate Syrup

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FREE FROM GLUTEN & DAIRY

STARTERS



The
Bell Country Inn

Items in red "may contain" gluten or dairy

Please see full disclaimer at the bottom of our menu.

MINI PORK SAUSAGES

Traditional pork sausages glazed with honey & mustard, served with a side of tomato & onion chutney

£3.50

OLIVE SELECTION **VG**

A delightful assortment of olives, served with gluten-free bread and a trio of flavoured oils.

£4.50

SOUP OF THE DAY

Soup of the day made with the freshest ingredients. Served with toasted gluten-free bread

£6.00

BEETROOT FALAFEL **VG**

Served on a refreshing dressed mixed leaf salad, cherry tomatoes and mini peppers

£6.00

SMOKED MACKEREL

Smoked mackerel served on a light dressed mixed leaf salad with orange and pomegranate

£6.50

MENU

Sirloin / Rump steak with gluten-free chips or salad

Gammon with gluten-free chips or salad

All burgers with a gluten-free bun (excluding cheese)

All salads (excluding cheeses, Caesar dressing, tzatziki and croutons)

Jacket potato with beans, tuna mayonnaise, roasted vegetables, prawn & marie rose sauce, **chilli con carne or three bean chilli**

Chilli con carne or three bean chilli served with rice

Butternut squash tagine **VG** served with rice and gluten-free pitta

Ham, egg & chips

Gluten-free sandwiches may be available, please ask

DESSERTS

Vegan vanilla ice-cream **VG**

Some of our products are prepared with care in a factory where milk and gluten is used and "may contain" gluten or dairy. We try our best to separate our food preparation areas, however all our food is prepared in a kitchen where cross contamination may occur. Full allergen information is available upon request.

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