

THE Bell Inn

W A L B E R S W I C K

	Kcal	Price
Nibbles		
(pb, gf) Marinated olives	115	£4.50
(v) Homemade focaccia bread, extra virgin olive oil and balsamic vinegar	250	£5.50
(pb) Marinated olives, homemade hummus, grilled pitta	430	£7.00

Small Plates

(v, gf) Garlic and rosemary infused halloumi cheese bites, puffed wild rice, lime, spring onion, sweet chilli mayonnaise dip	570	£9.00
Chorizo and prawn chowder, granary bread and butter	450	£14.00
(pb) Warm autumn vegetable and vegan feta tart, pesto, mixed leaves	376	£9.00
(gfa) Suffolk smokies: Flaked local smoked haddock, cheese sauce, granary bread and butter, mixed leaves	445	£9.50
Spicy devilled whitebait, bloody Marie-Rose sauce, lemon	395	£9.50
Soup of the day: See our specials board	VAR	£8.00

Sandwiches *(served lunchtimes only)*

(v) Mature cheddar and Suffolk chutney	506	£9.00
Tuna, mayonnaise and spring onion	538	£9.50
Ham and wholegrain mustard mayonnaise	512	£9.00
Coronation chicken, sultana, baby gem, pickled shallot	439	£9.50
Prawn and Marie-Rose sauce	756	£9.50

Side Orders

(pb) Proper pub chips with garlic aioli	786	£5.50
(pb) Garden salad with house dressing	99	£4.00
(pb) Seasonal greens	388	£4.00

	Kcal	Price
<h2>Main Courses</h2>		
	1389	£18.00
Adnams beer battered cod and chips, garden peas, tartare sauce, lemon wedge		
	1248	£17.00
Scampi and chips, garden peas, tartare sauce, lemon wedge		
	1388	£18.00
Classic beef burger with cheese, bacon, lettuce, tomato, gherkin, burger sauce, chips		
(gfa) Suffolk ham, egg and thick cut chips, Suffolk chutney	1088	£16.50
(gf) The Bell's classic fish pie, topped with cheesy mash and served with seasonal greens	668	£20.00
(gf) Slow roasted five spice pork belly, dauphinoise potatoes, celeriac puree, tenderstem broccoli, Adnams Wild Wave cider gravy	860	£20.00
Homemade pie of the day: See our specials board	VAR	£18.00
(pb) Warm squash salad, homemade hummus, toasted pine nuts, grilled pitta <i>Add grilled halloumi cheese £4.00 (289 kcal)</i>	542	£12.50
(v, pba) Wild mushroom linguini, tomato sauce, spinach, goats' cheese, toasted pine nuts, sun blush tomatoes <i>Make it vegan – let us know when you order</i>	646	£17.00
Catch of the day: See our specials board	VAR	VAR

Puddings

	778	£8.50
Apple and cinnamon crumble with custard or vanilla ice cream		
	882	£8.50
Warm chocolate brownie, chocolate sauce, vanilla ice cream		
(pb) Vanilla rice pudding, puffed wild rice, passion fruit, toasted almonds, mango sorbet	320	£8.50
	862	£8.50
Sticky toffee pudding with custard or vanilla ice cream		
	170	£2.50
Selection of Suffolk Meadow ice creams or sorbets (per scoop)		

Our menus are locally sourced, responsibly produced and sustainably delivered

(pb) = Plant Based / Vegan (v) = Vegetarian (gf) = Gluten Free (gfa) = Gluten Free Available
For allergy information, please speak to a member of our team.
Adults need around 2000 Kcals a day.