

THE Bell Inn

W A L B E R S W I C K

Lunch served 12-2.30pm

Dinner served 6-8.30pm

Small Plates

		Kcal	Price
(pb)	Marinated olives, hummus, toasted sourdough bread	430	£7.00
(gfa)	Duck and orange pate, toasted sourdough bread, onion marmalade	435	£8.50
(gfa)	Prawn and crayfish cocktail, orange and fennel salad garnish	492	£9.50
(v)	Butternut squash and chilli arancini, mixed leaves, aioli	536	£8.50
(gfa)	Suffolk smokies: Flaked local smoked haddock, leeks, cheese sauce, bread and butter, mixed leaves	445	£9.50
	Soup of the day: See our specials board	VAR	£8.00

Sandwiches (served lunchtimes only)

All served with dressed salad, on white or granary bread

(v)	Warm brie and cranberry, baby gem lettuce (Add bacon £1.50)	506	£9.00
	Baby prawns in Marie-Rose sauce, baby gem lettuce	538	£9.50
(pb)	Hummus, roasted red pepper, grilled courgette	518	£8.00
	Turkey, bacon, stuffing and cranberry mayonnaise	445	£9.50

Side Orders

(pb)	Proper pub chips with garlic aioli (add cheese £1.00)	786	£5.50
	Sweet potato fries	392	£7.00
(pb)	Garden salad, house dressing	99	£4.00
(pb)	Seasonal greens	388	£4.00

		Kcal	Price
Main Courses			
	Adnams beer battered fish and chips, garden peas, tartare sauce, lemon wedge <i>*50p from every fish and chips purchased is donated to support the charitable works of the Adnams Community Trust</i>	1389	£18.50
	Scampi and chips, garden peas, tartare sauce, lemon wedge	1248	£18.50
	Homemade beef burger, treacle bacon, cheese, brioche bun, tomato, gem lettuce, tomato relish, chunky chips, Asian slaw (upgrade to sweet potato fries: add £2)	1175	£18.00
(pb/gf)	Pea and wild mushroom risotto, vegan Parmesan	620	£17.00
(gf)	The Bell's classic fish pie topped with cheesy mash, seasonal greens	668	£20.00
(pb)	Moving Mountains vegan burger, vegan brioche bun, cranberry salsa, gem lettuce, sweet potato fries, Asian slaw (add melting brie £2)	1068	£18.00
	Beef Wellington, fondant potato, red wine jus, seasonal vegetables	1330	£20.00
	Salmon en croute, white wine and chive sauce, hasselback potatoes, seasonal vegetables	1187	£20.00
(gfa)	Roasted turkey with all the trimmings; roast potatoes, pigs in blankets, brussels sprouts, roasted carrot and parsnip, sausage meat stuffing balls, braised red cabbage, cavolo nero, turkey gravy	1450	£20.50
	Catch of the day: See our specials board – supplied by our local fishmonger	VAR	VAR
(gfa)	Cumberland ring, mashed potatoes, onion gravy, seasonal vegetables, crispy onions	993	£17.00

Puddings

(pba)	Warm toffee apple crumble, with custard or ice cream (vegan vanilla ice cream available)	532	£8.50
	Christmas pudding with brandy custard or ice cream	560	£8.50
(pba)	Sticky toffee pudding, butterscotch sauce, with custard or ice cream (vegan vanilla ice cream available)	603	£8.50
	Locally sourced cheeses of the day: See our specials board	VAR	£9.50
	Selection of Suffolk Meadow ice creams or sorbets (per scoop)	170	£2.50

* Frequently changing specials on the board in the bar *

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

*For more information on the Adnams Community Trust please scan the QR code

