



THE FIVE BELLS INN

The menu

STARTERS

HOMEMADE SOUP (SPECIALS)(GF)
SERVED WITH HOMEMADE CROUTONS
£8.50

WHITEBAIT
SERVED WITH CORNBREAD AND TARTAR SAUCE
£8.00

BELLS PORK BURNT ENDS(GF)
LOCALLY REARED PORK BELLY MARINATED IN OUR
PAPRIKA DRY RUB THEN SMOKED OVER HICKORY
FOR 4 HOURS, FINISHED IN BERTHA WITH OUR
STICKY GLAZE
£9.50

HOMEMADE DOUGHBALLS
BLACK GARLIC BUTTER
OR
HOT HONEY BUTTER
£9.00 (IDEAL FOR SHARING)

MAINS

MAC 'N' CHEESE (CAN BE MADE GF)
MACARONI PASTA COOKED IN A CHEESE SAUCE
AND TOPPED WITH MOZZARELLA, SERVED WITH
SALAD AND GARLIC BREAD

CHEDDAR AND MOZZARELLA (V)
£15.00
TRUFFLE AND CHEDDAR (V)
£17.50

FISH AND CHIPS
SMALL £14.00 LARGE £18.00
GRIMSBY HADDOCK IN OUR OWN BEER BATTER,
WITH HOMEMADE CHIPS SERVED WITH HOME
STYLE MUSHY PEAS OR PETIT POIS

DRY AGED SMOKED BRISKET (GF)
DRY AGED FOR 2 WEEKS THEN SMOKED OVER
HICKORY OVERNIGHT, SLOW COOKED FOR 8 HOURS
AND SERVED WITH SMOKED CHEDDAR MASHED
POTATO AND CONFIT BALSAMIC RED ONION
£23.50

STEAK PUTTANESCA(CAN BE MADE GF)
FRESH PASTA, SERVED WITH OUR BABY CAPER,
OLIVE AND TOMATO PUTTANESCA SAUCE,
FINISHED WITH A FLAT IRON STEAK, SERVED
PINK
£19.50

BEEF SHORT-RIB(GF)
SLOW COOKED WITH BAY LEAVES, BLACK
GARLIC, THYME, SERVED WITH OUR SCOLDED
MILK AND HERB MASHED POTATOES FINISHED
WITH A RED WINE JUS
£25.50

PORCHETTA(GF)
DRY AGED PORK BELLY STUFFED AND ROLLED
WITH FRESH GARDEN HERBS, SLOW COOKED
AND SERVED WITH OUR SCOLDED MILK AND
HERB MASHED POTATOES, CUMIN ROASTED
CARROTS, FINISHED WITH A CIDER AND
THYME GRAVY
£18.50

BEEF WELLINGTON
LINCOLNSHIRE BEEF WITH BLACK TRUFFLE
AND OYSTER MUSHROOM DUXELLE, SERVED
WITH HERB MASHED POTATOES AND OUR BONE
MARROW GRAVY
£28.00

CHARCOAL ROASTED SALMON
SERVED ON ORZO PASTA WITH TENDERSTEM
BROCCOLI, BABY CAPERS, LEMON AND A SEA
PURSLANE BUTTER
£18.50

MOULES MARINIÈRE(GF)
MUSSELS COOKED IN BERTHA WITH SAMPHIRE
AND FINISHED WITH A GARLIC, CREAM AND
WHITE WINE SAUCE, SERVED WITH LOCALLY
SOURCED CORNBREAD
£17.00

KING OYSTER MUSHROOM & ARTICHOKE TART
SERVED WITH POTATO TERRINE AND SALAD
£18.50



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Burgers & Steaks

BURGERS

ALL OUR 6OZ BEEF BURGER ARE HOMEMADE WITH LOCAL BEEF SKIRT FROM F. DONCASTER BUTCHERS SERVED IN A SEEDED BRIOCHE BUN. CHOICE OF MATURE CHEDDAR CHEESE OR CROPWELL BISHOP STILTON.

HOMEMADE VEGAN CHICKPEA AND SWEETCORN BURGER AVAILABLE .

CLASSIC BELLS BURGER

6OZ BEEF BURGER WITH CHEESE, LETTUCE, TOMATOES AND GHERKINS. SERVED WITH SLAW AND CHIPS.

£18.50

ADD

EXTRA PATTY **£3.00**

ONIONS **£0.50**

EGG **£1.00**

BLACK PUDDING **£2.50**

BACON **£2.00**

PAT BURGER

A CLASSIC BELLS BURGER WITH AN EXTRA SPICY FILLING OF ONIONS AND CHILIES DRENCHED IN GARLIC BUTTER. JUST HOW PAT LIKED IT.

SERVED WITH CHIPS AND SLAW

£19.50

MAKE IT DOUBLE

£22.50

THE HOT HONEY PANEER BURGER

SEASONED PANEER ROASTED IN BERTHA SERVED ON A SEEDED BRIOCHE BUN WITH HOMEMADE HOT HONEY BUTTER, LETTUCE, TOMATO. SERVED WITH CHIP, SLAW AND ONION RINGS

£16.50

SIDES

CHIPS (GF) | SMALL **£3** | LARGE **£4** | BUCKET **£9**
DEVIL CHIPS | **£4.50**

MIXED SALAD | **£4.00**

PETIT POIS | **£1.50**

ONION RINGS | **£5.00**

YORKSHIRE PUDDING | **£2.00**

GARLIC BREAD | **£4.50**

CHEESY GARLIC BREAD | **£6.00**

MAC N CHEESE | **£5.50**

FRIED EGG | **£1.00**

CAULIFLOWER CHEESE | **£5.50**

STEAKS (GF)

ALL STEAKS ARE SERVED WITH TOMATO AND MUSHROOMS. SIDES SOLD SEPARATELY.

8OZ SIRLOIN STEAK

SERVED WITH CHIPS AND A CHOICE OF SALAD OR PEAS

£28.00

60 DAY DRY AGED

10OZ SIRLOIN

32.50

22OZ T-BONE

£40.50

24OZ T-BONE

£42.50

SAUCES

STILTON

£3.00

PEPPERCORN

£3.00

BLACK GARLIC CHIMICHURRI

£3.50

BONE MARROW GRAVY

£3.00

MONDAY NIGHT SET MENU

2 COURSES £24.95 OR 3 COURSES £29.95

STARTERS

Roasted Tomato Soup
with local cornbread

Crab Tart
Cromer crab with smoked Lincolnshire poacher sauce

Home Cured Pastrami
served on a courgette & red chilli fritter with green goddess sauce

MAINS

Steak & Frites
flank steak served pink, with diane sauce

Moules Mariniere
mussels cooked in Bertha, finished with garlic, cream & white wine sauce

BBQ Pork Ribs
served with chips & slaw

Ratatouille & Artichoke Pie
served with sautéed potatoes

DESSERT

Jam Roly-Poly
Treacle Tart
Neopolitan Ice Cream Sundae