THE FIVE BELLS INN

the menu

STARTERS

For The table

Homemade doughballs
black garlic butter
or
hot honey butter
£9.00

Garlic Bread Loaf
served with mixed olives & dipping oils
£12.00

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

Enoki Mushroom Fritters
tempura-battered slices of enoki mushroom with black truffle & sea salt
£8.50

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
chilli chutney, served with hot honey bread (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

Confit Garlic Chicken
chicken supreme slow cooked in garlic butter, served with potato terrine, mushrooms, finished with garlic & cream sauce
£18.50

Beef cheek ragu
slow cooked with tomatoes, red wine, served on Maltagliati pasta topped with parmesan
£19.50

Dry Aged Smoked Brisket (GF)
dry aged for 2 weeks then smoked over Hickory overnight, slow cooked for 8 hours and served with herb mashed potato and confit shallot
£23.50

Porchetta(GF)
dry aged pork belly stuffed and rolled with apple & shallots, slow cooked and served with our scolded milk and herb mashed potatoes, kale & leek rosti, 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, seasonal vegetables 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

cider Moules
mussels cooked in bertha with leek & apples served with locally sourced cornbread
£17.00

beetroot & Truffle Risotto(V)
served with parmesan loaded garlic bread
£18.50

Pie of The day
(see specials menu)

THE FIVE BELLS INN

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 chips, slaw and onion rings
£16.50

THE HOT HONEY CHICKEN BURGER
SERVED IN A SEEDED BRIOCHE BUN WITH MELTED MOZZARELLA, SERVED WITH CHIPS & SLAW
£18.00

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
£30.00

28 day dry aged

38oz t-bone
£56.50

80 day dry aged

20oz t-bone
£40.50

10oz Black Angus Ribeye
£34.50

Sauces

Stilton
£3.00

Peppercorn
£3.00

Chimichurri
£3.50

Bone marrow gravy
£3.00

Sides

Chips (GF) | Small **£3** | Large **£4** | Bucket **£9**
Devil Chips | **£4.50**

herb mashed potato | **£4.00**

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**

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