



THE FIVE BELLS INN

SUNDAY LUNCH

STARTERS

Roasted Tomato Soup
served with locally made cornbread
£8.50

Bells Pork Burnt Ends
marinated in our paprika dry rub mix then
smoked over hickory, finished in Bertha with
our sticky glaze
£9.50

Prawn Cocktail
served with locally made cornbread
£8.50

MAC N CHEESE
Macaroni pasta cooked in a cheese sauce
and topped with mozzarella, served with
salad and garlic bread

Cheddar and Mozzarella
£15.00

Truffle and Cheddar
£17.50

MAINS

Fish and Chips
Grimsby haddock in our beer batter, with
homemade chips, served with home style
mushy peas or petit pois
Small £14.00 Large £18.00

Charcoal Roasted Salmon
served on orzo pasta with tenderstem
broccoli, baby capers, lemon and a sea
purslane butter
£18.50

ROASTS

All Sunday lunches served with cauliflower cheese,
braised red cabbage, chantenay carrots and our 18
hour slow cooked real gravy

Small Beef/Pork - £15/£13

Small Both Roast - £18

Small Triple Roast - £20

Small Guest Roast - £18

Extra Yorkshire Pudding - £2

Guest Roast
served with mashed potatoes, roast
potatoes, Yorkshire pudding, parsnips,
homemade stuffing

Dry Aged Top Side of Beef (served pink)
served with mashed potatoes, roast
potatoes, Yorkshire pudding and parsnips
£22.00

Dry Aged Roast Pork
served with mashed potatoes, roast
potatoes, Yorkshire pudding, parsnips,
crackling and homemade stuffing
£20.00

Dry Aged Roast Beef and Pork
served with mashed potatoes, roast
potatoes, Yorkshire pudding, parsnips,
crackling and homemade stuffing
£24.00

Triple Roast Beef, Pork & Lamb
served with mashed potatoes, roast potatoes,
Yorkshire pudding, parsnips, crackling and
homemade stuffing
£26.50

Red Onion and Mushroom Terrine
served with all the trimmings
£16.00