



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

Crab Gratin Tart
Cromer Crab in smoked Lincolnshire poacher
sauce served in our Saffron Pastry Tart, with
Green Goddess salad
£22.00

ROASTS

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

Small Beef/Pork Roast - £15/£13

Small Guest Roast -

Small both Roast - £18

Small Triple Roast -

Extra Yorkshire Pudding - £2

Guest Roast

served with mashed potatoes, roast
potatoes, Yorkshire pudding, parsnips,
homemade stuffing
£22.00

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

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