

Our dishes are all homemade by Kay and Craig, using as much local produce and as many local suppliers as possible.

If you have any dietary or allergy requirements please mention at the time of ordering.

Much of our menu is nut, dairy and gluten free or can be adjusted.

MENU

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Bert is our Hot and Cold Smoker, It is an American CookShack Digital Smoker. This allows us to control temperature and smoke levels.

Bertha is our Charcoal and Wood fired enclosed grill. British made in London. Cooking at high temperatures to seal in moisture and flavour, giving succulent results

Upgrade your chips to Devil or Garlic for 30p

G/F* Swap the bread in these dishes for a gluten free cob for an extra 50p

Starters

Homemade Soup – See specials board	£4.00
Roasted Garlic, Olives and Bread With Olive oil and Balsamic Vinegar	£6.50
Whitebait With Cornbread and Tartare Sauce	£5.50
Tempura Fried Squid	£6.00
Battered Squid, with a Chimichurri Sauce	
Chamoula Mushrooms	£6.00
Served with sour cream and in a Poppadum basket	
Nachos with Chilli	£9.50 / without £7.00
Fried tortilla chips, melted mozzarella, jalapeño peppers. With sour cream and our tomato salsa Ideal for two or more to share or as a main course for one	
Miso Glazed Baby Back Ribs	£7.00

Fish and Chips

Grimsby haddock in our own beer batter. Served with our homemade chips and a choice of our own home-style mushy peas or petit pois. Large or Small Portion

As we buy our haddock fresh from Grimsby, prices are dependent on market price. Please see the specials board for today's price

Home Cooked Cider Ham

Slow cooked ham joint cooked in Cider with Cloves, Peppercorns and bay Leaves. Served with a either Fried egg or Pineapple and Chips and Peas

£8.00

Ham 'n' Mac

Slow cooked ham with our Mac 'n' Cheese on the side

Served with Apple Salad

£9.00

Homemade Pies

See our specials board, served with a choice of potato and Veg

Sausage and Pit Baked Bertha Beans

£9.50

Our homemade Lincolnshire sausages with slow cooked pepper and mixed beans in tomato and paprika sauce and topped with our smoked Cheddar Cheese. Served with Salad

Classics

Real Smoke and Fire Cooking

Burgers

Dishes from Bert

Smoked Pork Belly with Cider Apples

and slow roasted Maple root vegetables **£10.00**

Miso Baby Back Ribs Smoked over Hickory

and then glazed in our Sticky Miso Sauce and served with Chips and Salad. **£15.00**

Beer and Bourbon Brisket

Smoked Beef Brisket served in Beer and Bourbon jus with vegetables and Lincolnshire Poacher Mashed Potato **£12.00**

Ribs and Chilli Mac 'n' Cheese

½ portion of our Miso glazed ribs, a bowl of our Slow cooked pulled Chilli Beef topped with Mac 'n' Cheese and melting

Mozzarella. Sides of Onion Rings and Slaw **£15.00**

Smoked Haddock Mac 'n' Cheese

Oak smoked Grimsby haddock in our Mac 'n' Cheese finished in Bertha with with Crispy topping and served with salad **£10.00**

Available to pre order, ideal for Sharing

Slowed Cooked Lamb Shoulder. Seasoned with our Sweet Paprika and Cumin Rub and then slow cooked and finished over hot coals in Bertha. Served with Flatbreads, Salad and Potatoes for two. **£45***

Charred Lobster, Two 1lb Fresh Norfolk Lobster split and cooked in Bertha. One with Chilli and the other Garlic, Served with Chips, Salad and Roasted Lemon **£55***

Roasted Whole Chicken, Roasted in Bertha to give great flavour and tender meat. Served a choice of two ways. Traditional with all the Sunday lunch trimmings including home made stuffing and Yorkshire puddings or Basted with Garlic Butter and served with Chips and Salad **Available for two to Share £22 or for four sharing £40**

*Prices may differ due to market prices

Dishes from Bertha

Skewered King Prawns **£15.00**

Cooked on a skewer over the hot coals, finished Garlic Butter. Served with a choice of Potato or Rice and either Veg or Salad

Garlic and Thyme Chicken **£10.00**

Chicken Breast chargrilled in Bertha, finished with garlic and thyme Butter. Served with slow roasted maple root vegetables.

Pulled Chilli Beef **£10.00**

Slow cooked beef in our Chilli-Con-Carne sauce, Served with fried tortillas, Salad and Chips or Rice

Whole Flame Cooked Mackerel **£12.00**

Seasoned with olive oil and sea salt, before roasting over hot charcoal. Served with crushed salt and pepper new potatoes

Chamoula Mushrooms (v) **£9.50**

Mushrooms cooked in our chamoula spice mix with garlic and onions, served with flatbreads, salad and rice or chips.

Sriracha Beef Flatbread **£10.50**

Beef Skirt marinated in our Sriracha chilli cure and grilled in bertha. Served on one of our homemade flatbreads with fried peppers, mushrooms and onions, topped with a fried egg. Sides of chips and salad.

Pit Baked Bertha Beans (v)

A mixture of Kidney, Haricot, Pinto and Chickpeas slow cooked with onions and peppers in a paprika and tomato sauce. Served with warm home made focaccia bread and Salad. **£9.00**

Chamoula Chicken

Chicken breast chargrilled in bertha, finished in our Chamoula sauce And served on one of our Garlic Flatbreads. Served with

Salad and a choice of potato or rice. **£10.00**

Turn over for our steaks and sides

All homemade with local Beef Skirt, lightly seasoned and pressed into 1/4lb patties.

All our burgers are available as a gluten free option, served with a gluten free cob. Extra 50p

Served with chips and slaw

Pat Burger **£8.50**

A Bell's cheeseburger with an extra spicy filling of onions and chilli's fried in garlic butter

Double Pat Burger **£10.00**

Double Cheeseburger **£9.00**

Two of our 4oz burgers, gherkins, lettuce, tomato and three layers of cheese

Beef Burger and Onions **£6.50**

Cheeseburger and Onions **£7.50**

Stilton and Bacon Beef Burger **£8.00**

Triple Cheddar Cheese and Bacon Burger

3x 4oz Burgers, 3 Rashers of Bacon and 3 layers

Of Cheddar Cheese **£13.50**

(Swap the Cheddar for Stilton to make this a Blakey Burger)

Vegetarian Halloumi Burger

With roasted red pepper and tomato salsa **£7.50**

Or Chamoula fried Mushrooms **£8.50**

Add an extra 4oz burger for an extra £1.50

Join us on Thursday Evenings for our special Burger Menu.

Bertha Fish Sharing Board for Two

Sardines, Garlic Tiger Prawns, Chamoula roasted Squid and fried whitebait. Served with Chips, Salad and

Roasted Lemon **£29.00**

DRY AGED STEAKS

As every joint of meat is different we have varying sizes and cuts available.

Please see our Specials Board for today's available Steaks

All served with Tomato and Mushrooms, sides purchased separately

Ribeye, T-Bones and Tomahawks
 Dry-aged by us, using locally reared and butchered meat.
 Choose your Cut, add your sides and we'll grill your steak in Bertha
 over a real wood and charcoal fire.

The Definition Of Aging

Dry Aging – *the art of meat maturing*

Beef needs aging. And aging needs time. Dry Aging – translated “to mature dry” – is THE traditional way of aging meat to produce an extraordinary tender and intensive flavour. A technique, many decades old, through which beef reaches the highest possible grade.

The pleasure associated with dry-aged meat is like nothing you have ever tasted before. The texture cannot be compared to an “ordinary piece of meat”. So no wonder dry-aged beef is renowned by foodies as the “king of meats” on the steak menu.

The Sides

Chips / New Potatoes	£1.50	Coleslaw	£2.00
Garlic Chips	£1.80	Onions Rings + Hot Sauce	£2.75/£1.50
Devil Chips	£1.80	Smokey Paprika Battered Onions	£2.00
Garlic & Parmesan Chips	£2.25	Mac 'n' Cheese	£3.00
Side Salad	£3.50	Chipotle Butter	£1.00
Fresh Vegetables	£3.50	Chimichurri Sauce	£1.50
“Petit Pois” Peas	£1.00	Garlic Roasted Artichoke Hearts	£3.50
Apple Slaw	£2.50	Berth'd Garlic Tiger Prawns	£6.50
Kimchi	£2.00	Fried Eggs (each)	60p
Corn on the Cob (in butter)	£2.00	Garlic Dough Balls	£2.00
Corn on the Cob with parmesan	£2.50	Pit Baked Potatoes with Garlic and Rosemary	£3.00
Mixed Olives	£3.30	Cheesy Crushed & Roasted New Potatoes	£4.00
Frickles	£2.00	with Lincolnshire Poacher	
		Mini Yorkshire Puddings and Gravy	£3.00

Steak Sauces

£3.00 each

Peppercorn, Stilton, Diane and Mustard

Our sauces are all made to order so please order at same time as your steak to avoid waiting

Tea and Coffees

Our Award Winning bar is stocked with an array of Real Ales, Real Ciders, Lager, Spirits and Soft Drinks.

Loose Leaf Tea Selection

Traditionally served with either Milk or Lemon

£2.10 per person

Black Teas

Lincolnshire Tea
 Ceylon
 Lapsang Souchong
 Earl Grey Bravo
 Hazelnut
 Mango
 Strawberry
 Chocolate

Green Teas

Sleeping Dragon
 Raspberry
 Earl Grey Green
 Darjeeling & Peppermint Twist
 Green Citron
 Jasmine Pheonix Pearl - £2.60

Herbal

Peppermint
 Chamomile
 Berry Blast (Rose Hips, Hibiscus, Cranberries and Blueberries)

Chai £2.10

Masala Chai

Fresh Ground Coffee

We use 'Cafeology Coffee', Award winning Fair trade and Bird Friendly Coffee from Sheffield. Using 100% Arabica Beans from Costa Rica and Columbia. See www.cafeology.co.uk for more information

Americano £2.00

Smooth, dark, rich and aromatic black coffee

Espresso £2.00

Small and strong, rich Italian style black coffee

Double Espresso £2.70

As above but a double measure for that extra kick

Café Latte £2.10

Frothed milk layered with a shot of espresso

Cappuccino £2.10

Traditional Italian rich coffee with a whipped milk topping

Mocha £2.70

Hot Chocolate made with frothed milk and finished with a shot of espresso

Café Cubano £1.90

A shot of espresso ,made with Demerara Sugar layed in the coffee grounds, Creating a sweeten, smooth and Strong Espresso

Caramel Latte or Cappuccino £ 2.30

Coffee Liqueurs All £4.50 each

Irish Whiskey, Drambuie, Bourbon, Brandy, Dark Rum,
 Tia maria, Vodka, Sherry and Baileys Irish Cream