



Sunday 16th June 2019

MENU for The Restaurant @ The Five Bells

The beginning

*Traditional Prawn Cocktail served with brown bread
Duck liver parfait served with toast
Fresh Vegetable soup served with artisan rolls (V)
Cauliflower cheese croquettes (x2) with spicy ketchup (V)*

The Main event

*Traditional roast dinner with all the trimmings with your choice between:
Beef, Lamb, Turkey or a vegetarian Nut roast (Vg)*

*Pork shoulder en crouete or Vegan vegetable tart (Vg) with vegetable hasselback
(roasted vegetables)*

*Red wine braised steak with a mushroom sauce, mashed
potatoes and seasonal vegetables*

Calves' Liver with caramelised onions, mashed potatoes & red wine gravy

Grilled Sea bass with nicoise salad

The Yummy bit at the end

*Elderberry parfait with summer berry compote
Sticky Toffee Pudding with custard
Chocolate Brownie with vanilla ice cream (Vg)
Apple & berry Crumble with custard*

Cheeseboard (3 cheese selection) £2 supplement

*2 course - £18 : 3 course - £22 : Children's 2 course - £9 : 3 course £12
Children under 10 years of age menu available - £6*

£10 deposit required at the time of booking