

To Start:

Shredded duck pancakes with Hoi Sin sauce	5.50
Smoked Haddock & spinach fishcake topped with a poached egg & hollandaise sauce	6.75
Slow roasted Pork belly with crackling on pea puree with black Pudding	5.75
Classic Prawn Cocktail with Atlantic prawns on Baby Gem lettuce with Marie Rose sauce & brown bread	6.25
Mini Chicken & bacon Caesar salad on Baby Gem lettuce shells With herb croutons & parmesan cheese	5.00
As a main meal	10.00

The Main Event:

Pork 3 ways : slow roasted belly of Pork with crackling, Black Pudding, a cider Pork croquette with garlic & herb roasted New potatoes, seasonal vegetables & a wholegrain mustard sauce	14.00
Steak & Doombur Pie with buttered mashed potatoes, peas And gravy	11.00
The Five Bells Chicken Breast topped with BBQ Sauce, Smoked bacon & melted cheese served with chips, salad & coleslaw	11.00
Classic Ploughman's : hand carved gammon, cheddar cheese, gherkins, pickled onions, sweet pickle, salad & a freshly baked baguette	9.25
Chicken & Chorizo Kebabs with rice, salad, salsa dip & pitta bread	11.50
Crispy Fish Platter to share : king prawns, squid rings, crab claws, Cod goujons & chunky chips with tartare sauce	14.00
Wild Mushroom & Pepper Stroganoff with rice (V)	10.25
add Chicken breast for an extra	2.50
Beetroot, caramelised onion & 2 cheeses tart (V) (goats cheese & cheddar) on a mixed leaf salad with balsamic dressing & new potatoes	10.25

Burgers

Our beef burgers are homemade and served on a toasted bun with tomato, lettuce, gherkin, coleslaw & skinny fries

Beef burger	9.25
Cajun Chicken breast burger	9.50
Roasted vegetables & sweet potato burger topped with brie & sweet chilli (V)	9.00
Why not customise your burger by adding:	
BBQ Ranch – BBQ sauce, onion rings, cheese & bacon	2.25
Black & Blue – grilled flat mushrooms topped with stilton	2.25

Pub Favourites:

3 Cumberland Sausages with wholegrain mustard, mash, peas & onion gravy	9.50
Premium breaded whole-tail Scampi with chips & peas	9.95
Hand carved, home cooked honey roasted ham , 2 free range eggs & chips	9.00
Beer battered Cod & Chips served with peas/mushy peas	10.50
Omelette made with 3 eggs and 2 fillings, chips & salad	8.75
Cheese : Mushrooms : Ham : Tomato	

Sandwiches:

All our sandwiches & baguettes are served with a garnish of crisps & green leaf salad

Cumberland sausage & caramelised onion	5.00
Tuna Mayo	5.00
Prawns & Marie Rose sauce	5.00
BLT – bacon, lettuce & tomato	5.00
Coronation Chicken	5.25
Toasted Brie & Cranberry sauce	5.25
Toasted Field Mushroom, Brie, smoked bacon & tomato	6.25
Southern Fried Chicken Wrap with lettuce, tomato & mayo	6.25
Fish Fingers in a brioche bap served with tartare sauce	6.50

For a Baguette please add £1 to the above

On the Side

Chips/with cheese	2.20/2.50
Skinny chips/which cheese	2.20/2.50
Sweet Potato fries	2.50
Seasonal vegetables / new potatoes /side salad	2.20
Bread & butter (x2)	1.00
Fresh baked baguette	1.25
Garlic Bread/cheese	2.60/2.90
Baked Beans	0.70
Onion Rings	1.75

Children's menu also available, please ask your server

Dietary requirements: If you require something special please let us know as most of our dishes are cooked from 'scratch' and our chefs can adapt to suit most needs. We also carry Gluten Free bread, desserts and flour. Our chefs are aware of Celiac sufferer's requirements.

Please be aware that as our food is prepared and cooked on the premises in kitchens where nuts, gluten and other food allergens may be present. However, with our strict regimen of food preparation cross contamination is extremely unlikely.

Important Information

Food Consumer Information Regulations (EC 1169/2011)

Please ask your server for our information sheet regarding the food served on our menu & special boards regarding the management of allergens.

Potted History of our lovely pub & restaurant

Ade & Kay took over the pub in August 2005, after never running a pub before – what a shock to the system! but here we are almost 12 years later!!

A brief history ...

The Five Bells got its name from the church up the road, St. Martin of Tours. The church is famed for bell ringing and back in 1664 (or thereabouts as there are conflicting dates) the church had four bells and wanted another cast. The inn was built and the name The Five Bells was very aptly given to it. The church still enjoys it's fame for bell ringing but now has eight bells, however, we have no intention of changing our name. The current bell ringers practice on Monday evenings and can be found in the pub after practice.

Our smashing staff

Our Head Chef is Dave Pender supported by our second chef Vicky Friend, both experienced chefs who bring a wealth of good food to The Bells. It is our philosophy that everyone should enjoy The Five Bells experience regardless of what you are eating, be it a sandwich or a steak with service and friendliness second to none. Sometimes in very busy periods it can take us time to get to you, however, please be assured that we tend to everyone in strict order and can estimate when you can expect your food.

The majority of our bar staff have been with us many years and are eager to serve you. They are a jolly bunch and enjoy nothing better than a chat and laugh with customers (but I do try to keep them on the straight and narrow).

Some of our achievements

We are in both the AA Guide and The Good Beer Guide and have been accredited with The Cask Marque for our real ales. We won Pub of the Season in Summer 2009, then pub of the year in 2010 awarded to us by SE London CAMRA, and we were runners up to Pub of the Year 2013 by Bromley CAMRA. We have also enjoyed a great write-up in ViewLondon and was awarded 4 stars. In 2015 we were voted in the top five pubs for Community Pub of the Year, alas we just missed out but fingers crossed for this year.

Welcome to The Five Bells Chelsfield Spring/Summer Menu 2017



Our Address is: The Five Bells, Church Road, Chelsfield Village, Orpington, Kent BR6 7RE

Our telephone number is: 01689 821044

Our web address is: www.thefivebells-chelsfieldvillage.co.uk

Restaurant Opening Times

Lunch Monday to Saturday 12 – 2.45pm

Monday- Wed No evening service : **Thursday to Saturday 6.00 – 8.45pm**

**Sunday - Two sittings: sit down 12-1pm vacate table by 2.45pm
and second sitting 3.00 (no time limit)**