

The Five Bells @ Chelsfield Village Winter Evening Menu 2017/18



All our food is home made on the premises from the finest ingredients from locally sourced suppliers

To Start:

Soup of the Day with freshly baked mini rolls (V)	4.75
Smoky paprika dusted Whitebait with garlic mayo	5.50
Shredded duck pancakes with Hoi Sin sauce	5.50
Classic Prawn Cocktail with Atlantic prawns on Baby Gem lettuce with Marie Rose sauce & brown bread	6.25

The Main Event:

The Five Bells Chicken Breast topped with BBQ Sauce, Smoked bacon & melted cheese served with chips, salad & coleslaw	11.50
Pie or Pudding of the Day served with mashed potatoes & peas	11.50
Slow braised Belly of Pork with crackling & pancetta crisp served with bubble & squeak, tender steam broccoli & a port jus	11.75
Lamb Kofta Kebabs served with rice salad, pitta bread & salsa dip	11.75
Beef & root vegetable Stew with herb dumplings	10.75
3 Cumberland Sausages with wholegrain mustard mash, peas & onion gravy	9.75
Premium breaded whole-tail Scampi with chips & peas	10.25
Hand carved, home cooked honey roasted ham , 2 free range eggs & chips	9.50
Beer battered Cod & Chips served with peas/mushy peas	11.00

Burgers

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

Beef burger	9.50
8oz Spiced Lamb Burger	10.50
Cajun Chicken breast burger	10.00
Veggie burger: Halloumi, Peppers & mushroom stack (V)	9.50

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

Desserts: Please see our blackboards

Children's menu:
Please ask your server

On the Side

Chips/with cheese	2.20/2.60
Sweet Potato fries	3.00
Seasonal vegetables / new potatoes /side salad	2.20
Bread & butter (x2)	1.00
Fresh baked baguette	1.25
Garlic Bread/cheese	2.60/3.00
Baked Beans	0.70
Onion Rings	1.75

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 over 12 years later!! For many of our regulars they will know that we lost our little dog Daisy in January 2017 and the grieving went on for most of the year, however, on the bright side Ruby has come to stay with us, she is a Cavapoo and is very sweet, however, being now only 4 months old (Oct.2017) gets very exuberant when she sees the children, who she loves, but jumps up at them – I am trying very hard with her to stop this behaviour

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. We have two experienced bar managers to look after you, they are Shannon Gibbons and Nina Braithwaite and they can sort out any queries you may have. 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 the AA 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. Also in 2017 a Newsshopper survey was undertaken and we came third out of all the pubs in Bromley for the pub most people wanted to be in. Also 2017 saw us achieve an aim of ours that is to get a 5* rating from the food & hygiene guys (we now have to keep it up ... and we will).

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

Our Facebook: The Five Bells Public House & Restaurant