



SUNDAY AT THE BELL INN

FRAMPTON ON SEVERN

STARTERS & LIGHT BITES

MIXED MARINATED OLIVES, WARM PITTA, HUMMOUS & BALSAMIC OIL | £8 [V] [GFO]

SOUP OF THE DAY, GRANARY BREAD | £7 [GFO]

TRADITIONAL PRAWN COCKTAIL WITH BLOODY MARY SAUCE | £9 [GFO]

CRISPY FRIED HALLOUMI WITH TOMATO & BASIL | £8 [V] [GFO]

CREAMY STILTON MUSHROOMS WITH DIPPING BREAD | £8.50 [V] [GFO]

SALT & PEPPER CALAMARI WITH LEMON & SWEET CHILLI MAYONNAISE | £8.50

TRADITIONAL ROAST DINNERS

TOPSIDE OF BEEF WITH YORKSHIRE PUDDING | £19

LEG OF LAMB WITH YORKSHIRE PUDDING | £21

LOCAL “GREEN FARM” PORK LEG WITH SAGE & ONION STUFFING | £18

MEDITERRANEAN ROASTED VEGETABLE TART | £18

FRESH FISH OF THE DAY

PLEASE ASK FOR TODAY'S CATCH

*ALL OF OUR ROASTS ARE SERVED WITH ROSEMARY ROASTED POTATOES, HONEY GLAZED PARSNIPS,
CAULIFLOWER CHEESE & SEASONAL VEGETABLES*

MAIN MEALS

THE BELL STEAK BURGER TOPPED WITH BACON & CHEESE, BRIOCHE BUN, COLESLAW & FRIES | £19

AUBERGINE & LENTIL MOUSSAKA, PITTA BREAD & SALAD | £17 [V]

BEEF LASAGNE AL FORNO, GARLIC CIABATTA, MIXED SALAD | £17

100Z SMOKED GAMMON STEAK, GRILLED PINEAPPLE, FRIED EGG, CHIPS & PEAS | £19 [GFO]

WHOLETAIL BREADED SCAMPI, FRIES, SALAD & TARTARE SAUCE | £18

PRIME RUMP STEAK [THICK CUT FOR FULL FLAVOUR] 8OZ | £21 16OZ | £26 [GFO]

8OZ PRIME SIRLOIN STEAK [LEAN & TENDER WITH DELICATE FLAVOUR] | £25 [GFO]

STEAKS SERVED WITH PAN FRIED MUSHROOMS, ONIONS & CHOICE OF POTATOES

ADD A SAUCE TO YOUR STEAK - CHOOSE FROM PEPPERCORN, STILTON OR GARLIC | £3.50

ADD - ONION RINGS £4 | SALAD £3.50

*NOT ALL INGREDIENTS ARE LISTED, PLEASE ADVISE OF ANY DIETARY REQUIREMENTS
OR ALLERGIES BEFORE ORDERING. FISH DISHES MAY CONTAIN BONES. KITCHEN CONTAINS ALLERGENS*

