



LUNCH MENU

DOORSTEP SANDWICHES & TOASTIES

MATURE CHEDDAR & BRANSTON PICKLE (V)	5
SUFFOLK SAUSAGE & FRIED ONION	6
BACON, LETTUCE & TOMATO	6
CORNATION CHICKEN & SULTANAS	7
MINUTE STEAK & ONION	7.5
TUNA & RED ONION	5.5
BACON BRIE & CRANBERRY	6.5

All served with homemade coleslaw, crisps & mixed salad garnish
Choice of Bloomer, white, granary or demi-baguette

JACKET POTATOES

MATURE CHEDDAR (V)	6
MATURE CHEDDAR & BAKED BEANS (V)	6.5
MARIE ROSE PRAWN	7
CORNATION CHICKEN & SULTANAS	7.5
TUNA & RED ONION MAYO	7

All served with a mixed salad garnish

LIGHT BITES (12-3pm Mon-Sat)

SOUP OF THE DAY (often V)	5
Served with crusty bread & butter, please ask your server for today's special	
SOUP OF THE DAY & SANDWICH (often V)	7
Soup of the day with your choice of sandwich (Steak 50p extra)	
CHICKEN CAESAR SALAD	6
Fresh croutons, olive oil & Parmesan	
SEAFOOD PLATTER	7
Smoked salmon, scampi, calamari & whitebait, Bloomer bread, tartare, Citrus salad	



MAIN MENU

STARTERS

SOUP OF THE DAY (often V) Served with crusty bread & butter, please ask your server for today's special	5.5
DEEP FRIED BRIE (V) Breaded brie with cranberry sauce and salad leaves	5.5
MINI BREAKFAST Poached egg, black pudding, horseradish cream & crispy bacon	5
GOLDEN WHITEBAIT Crispy, deep fried whitebait with homemade tartare cause & salad garnish	5.5
SOUTHERN FRIED CHICKEN STRIPS Prime chicken fillet strips coated in spiced breadcrumbs with sweet chill sauce & crispy lettuce	5.5

MAIN COURSE

GINGER BEER FISH & CHIPS or SCAMPI & CHIPS Ginger beer battered cod fillet or golden fried scampi, hand cut chips, peas &, tartare sauce	12
MELANZANE PARMIGIANA (V) Classic Italian Aubergine & tomato bake, garlic bread, side salad	11
HOMEMADE PIE OF THE DAY (one meat, one vegetarian) Freshly made pie, peas & creamed potatoes. Please ask you server for today's special	11
LIVER & BACON Pan fried liver, crispy bacon, creamed potatoes, fresh vegetables & gravy	11
GAMMON STEAK 10oz gammon steak, griddled pineapple, hand cut chips & peas	13
RIBEYE STEAK 8oz ribeye steak, hand cut chips, peas & onion rings	15.5



BURGER MENU

HOUSE SPECIALITIES

All house specialities are served with triple cooked hand cut chunky chips or skinny fries, house coleslaw & salad garnish.

BLUEBELL BURGER	12
Classic steak with bacon and Stilton or mature Cheddar	
SOUTHERN BELLE	12
Prime chicken breast with Cajun spices, mozzarella & bacon	
LIBERTY BELL (V)	12
Breaded Portobello mushroom burger with halloumi & a fried egg	
HELL'S BELLS	12
Prime chicken breast with chilli, Jalapenos, onions & mature Cheddar	
LUTINE BELL	12
Classic steak, pineapple, beef tomato & Portobello mushroom	
BELLS AND WHISTLES	14
Prime chicken breast with BBQ sauce, bacon, caramelised onions, beef tomato & mature Cheddar	
BIG BELL	14
Classic steak, sausage, bacon, gherkins & hash browns	
BELL TOWER	17
Not for the feint hearted! 2 house burgers of your choice, bacon, fried egg, Cheddar & topped with onion rings	

WHY NOT CREATE YOUR OWN?

Choose from our home-made patties:

Classic beef (steak)	One burger:	9
Portobello Mushroom (V)	Two burgers:	12
Cajun chicken		

ADDITIONAL TOPPINGS:

Gherkins, jalapeno, pineapple, fried egg, onions	0.5
Cheddar, Stilton, brie, halloumi, mozzarella, bacon, sausage, onion rings	1



APPETISERS & SIDES

BREAD BASKET/ GARLIC BREAD	2.5/3
MIXED OLIVES	3
CRUSHED NEW POTATOES	3
SEASONAL VEGETABLE SELECTION OR MIXED SALAD	3
HANDCUT CHIPS / CHEESY CHIPS	3/4
ONION RINGS	3

DESSERTS

MOLTEN CHOCOLATE POT Sea salted caramel ice cream	6
STICKY TOFFEE PUDDING Butterscotch sauce	6
CHERRY CRUMBLE Vanilla ice cream	6
ICE CREAM Three scoops of chocolate, strawberry & vanilla	5
THE BELL HOTEL CHEESEBOARD Three cheeses/ Five cheeses	7.5/9.5

Choose from Stilton, Cheddar, Brie, Lancashire Blue, goat's log or smoked Applewood

TEAS & COFFEE

TEA Choose from a selection of speciality teas or English Breakfast	2.25
FRESHLY GROUND COFFEE Americano, latte, flat white, cappuccino, espresso	2.3/2.75 /2.75/2
LIQUEUR COFFEE Freshly ground coffee with you choice of spirit & fresh double cream on top	5.8