

THE BELL HOTEL, CLARE

STEAK NIGHT – EVERY TUESDAY

3 courses only £17



STARTERS

SOUP OF THE DAY (often V)

Served with crusty bread & butter, please ask your server for today's special

GARLIC BREAD WITH CHEESE (V)

Breaded brie with cranberry sauce and salad leaves

TO FOLLOW

STEAK!

8oz rump

10oz gammon

Cajun chicken breast

8oz steak burger with cheddar

Pork steak with apple brandy sauce

Served with homemade ginger beer onion rings, grilled tomato, mushrooms, peas, & triple cooked hand-cut chips or new potatoes

UPGRADE TO:

8oz Ribeye - £18

10oz Sirloin - £20

10oz Porterhouse - £22

16oz T-Bone - £26

Creamy garlic potatoes - £1

MELANZANE PARMIGIANA (V)

Classic Italian Aubergine & tomato bake, garlic bread, side salad

EXTRAS:

House sauces made with real beef stock – brandy, mushroom or Stilton £3

Butters – garlic & rosemary or chilli £2

BBQ ribs - £4

Scampi (6 pieces) - £3.50

DESSERT

DESSERT OF THE DAY

Traditional pub classic dessert – please ask your server

Add one bottle of house red, rosé or white wine for £10