

Starters

Soup of the Day
Please see specials board for details
£4.95

**Cayenne-Spiced Hand-Breaded
Whitebait**
Garlic Mayo
£6.50

Hand-Breaded Brie Wedges (v)
Cranberry dipping sauce
£5.95

Button Mushroom Rarebit (v)
Cream, garlic, & white wine sauce, garlic
crouton, topped with melted cheddar
£5.95

**Homemade Duck Liver &
Brandy Pâté**
Plum chutney & toasted ciabatta
£6.95

Main Meals

All roasts served with roast potatoes & fresh seasonal vegetables
Add a side of cauliflower cheese to share for 3.50

Roast Sirloin of Beef
Served with Yorkshire Pudding
£13.95

Roast Trio
Beef, Pork, & Chicken served with Yorkshire pudding
& all the trimmings
£14.95

Roast Loin of Pork
Served with crackling, stuffing, & Yorkshire pudding
£10.95

Pie of the Day
Served with seasonal vegetables & chips or
mashed potatoes
Please see specials board for price

Roast Chicken
Served with stuffing & Yorkshire pudding
£10.95

Mushroom Stroganoff (v)
White wine, garlic & paprika sauce, rice, & side salad
£9.95

Roast Lamb
Stuffed with rosemary & garlic, served with
Yorkshire pudding & pan gravy
£13.95

*Vegetarian Roast Available

Specials

Please see board in the main bar for today's specials
All specials are homemade daily

Desserts

Homemade dessert selection on board in main bar
£5.95 each

Sides

Twice-Cooked Chunky Chips £2.50
Bowl of Fries £2.00

Seasonal Vegetables £2.50
Side Salad £2.50
Cheesy Fries £2.50

Beer-Battered Onion Rings £2.50
Garlic Bread £2.00

The Six Bells Freehouse
01727 856 945
info@the-six-bells.com



The
Six Bells
FREEHOUSE

(v)=vegetarian; (gf)=gluten free
*Please note, some of our food may contain
traces of nuts. Speak to a member of staff
regarding allergen information