

MAIN MENU

STARTERS

PRAWN AND AVOCADO COCKTAIL

An English classic with a modern twist. Cold water prawns in a homemade Bloody Mary infused cocktail sauce, served on dressed leaves with sliced avocado, with warm ciabatta bread - £7.95

MEDITERRANEAN PITTA AND HUMMUS PLATE

Toasted Pitta breads with seasoned Hummus and Marinated Olives served with a dressed side salad - £7.50 (V) (Vg)

CREAMY MUSHROOM AND BLUE CHEESE CROSTINI

Sauteed mushrooms and onions in a rich white wine, garlic and cream sauce, baked in the oven on crispy ciabatta and topped with melting blue cheese - £7.50 (V)

CRISPY BRIE WEDGES

Hand breaded brie wedges, deep fried until golden and melting, served with a cranberry dipping sauce and dressed leaves - £7.25 (V)

BUFFALO CAULIFLOWER BITES (v) (vg)

Seasoned and deep fried before being tossed in a spicy buffalo sauce and served with creamy vegan garlic mayonnaise - £6.95

MAINS

MEDITERRANEAN SEA BASS

Sea Bass Fillets pan fried in lemon and caper butter, served with sauté' potatoes and a Mediterranean vegetable medley in tomato sauce - £17.95

JHB BEER BATTERED COD FILLET

Served with triple cooked chunky chips, your choice of garden or mushy peas and our homemade, caper rich tartare sauce - £15.95

SIX BELLS BACON AND CHEESE BURGER

Homemade beef patty, smoked back bacon and mature cheddar cheese in a seeded brioche bun with lettuce, tomato, onion and mayonnaise. Served with seasoned fries and JHB beer battered onion rings - £14.95

CHILLI CON CARNE

Slow cooked Beef mince chilli served with fluffy rice, tortilla chips, sour cream, jalapenos and fresh coriander - £13.50

GARLIC CHICKEN KIEV

Hand breaded chicken breast stuffed with garlic and parsley butter, pan fried and finished in the oven. Served with triple cooked chunky chips and a dressed side salad or mashed potato with seasonal vegetables.
(Please allow a little extra time if ordering) - £15.95

PIE OF THE DAY

Traditionally homemade with a shortcrust pastry case and puff pastry top, served with your choice of triple cooked chunky chips or mashed potato with seasonal vegetables and cooking liquor. See board for price.

LAMB KOFTA KEBAB

Seasoned Lamb kofta griddled and served on toasted flat bread with a homemade pineapple and citrus chilli sauce and garlic mayonnaise. Served with your choice of rice or fries and a dressed side salad - £15.95

SAUSAGES & MASH

Three locally sourced Butchers sausages served on creamy mashed potato with seasonal vegetables and a red wine and herb pan gravy - £13.95
(Vegan Sausages & Mash also available) (V) (Vg)

LIVER AND BACON

Locally sourced Lambs liver pan fried with smoked bacon and onions in a rich pan gravy, served on creamy mashed potato and seasonal vegetables - £14.95

MOVING MOUNTAINS VEGAN BURGER

Plant based burger patty with vegan cheese, mayonnaise, lettuce, tomato and onion in a toasted vegan brioche bun, served with seasoned fries and JHB beer battered onion rings - £13.95 (V) (Vg)

BAKED AUBERGINE

Oven roasted aubergine stuffed with Mediterranean vegetables in a rich tomato sauce, topped with herbed breadcrumbs and melting mozzarella, served with fries and a dressed side salad - £12.95 (V) (Vg available)

FIVE BEAN AND VEGETABLE CHILLI

Oven roasted vegetables with mixed beans and pulses in a spicy, rich tomato chilli sauce, served with fluffy rice, tortilla chips, sour cream and fresh coriander - £12.95 (V) (Vg available)