

S U N D A Y
M E N U

S T A R T E R S

Crispy Brie Wedges

Deep fried hand breaded brie wedges, cranberry dipping sauce and dressed leaves (v) 8

Soup of the day

Homemade soup, warm baguette – see our Specials Board 8

Prawn and Avocado Cocktail

An English classic with a modern twist. Cold water prawns in a homemade Bloody Mary cocktail sauce, sliced avocado and mixed leaves 9

Mediterranean Pitta and Humus plate

Hummus, marinated olives, sun dried tomatoes, dressed side salad and toasted pitta bread (v) 7.5

M A I N S

All served with roast potatoes, honey roast parsnip, Yorkshire pudding and seasonal vegetables

Add a side of our oven baked cauliflower cheese cooked to order and enough for 2 to share 4.5

Beef

Horseradish and mustard marinated top side of beef, cooked medium 18

Chicken

Herb roasted supreme of chicken, sausage meat, sage & onion stuffing, pig in blanket 16

Pork

Slow roasted loin of pork with crispy crackling 16

Six Bells Trio

Not for the faint hearted!! All three of our delicious Sunday roast offerings with all the trimmings 20

Pie of the Day

Homemade traditional shortcrust pastry pie – see “Specials” Board

Cod Mornay

Fillet of cod baked in rich homemade bechamel sauce 16

Roasted Melanzana

Oven baked Aubergine stuffed with Mediterranean vegetables in rich tomato sauce, melting mature cheddar cheese (v) (vg available) 15

C H I L D R E N ’ S M E N U 8 . 5 0

“Kid’s” Roast – a half portion of chicken, pork or beef with all the trimmings

Local butchers sausages & mashed potato or chips with peas (vegetarian available)

Battered fillet of cod, chips & peas