The Six Bells

THE

SIX BELLS

ST MICHAELS

FREEHOUSE

MENU

STARTERS

Soup of the day Homemade soup and 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, diced avocado and mixed leaves 9

Mediterranean Pitta and Hummus plate Hummus, marinated Olives, sundried tomatoes, dressed side salad and toasted pitta bread (V) (Vg) 8

Garlie Mushroom and Blue Cheese Crostini Sauteed mushrooms and onions in a rich white wine, garlie and cream sauce on toasted ciabatta with melting blue cheese (V) 8

Crispy Brie Wedges Deep fried hand breaded brie wedges, cranberry dipping sauce and dressed leaves (V) 8

SHARES FOR TWO

Spicy Nachos Tortilla chips, melted cheese, sour cream, jalapenos and diced avocado 8 Add beef chilli or five bean & vegetable chilli (V) 4

Six Bells Platter

Hot and spicy chicken wings, Vale ale battered onion rings, breaded mushrooms, basket of fries, garlic mayonnaise and BBQ dipping sauces 14

BURGERS

All burgers served in a toasted brioche bun with fries and Vale ale battered onion rings

Six Bells Burger 8oz house made beef patty, smoked back bacon, mature cheddar cheese, homemade burger relish and gherkins 16

Chicken Caesar Burger Grilled chicken breast, parmesan cheese, baby gem lettuce and caesar dressing 16

Cod Fillet Burger Hand breaded fillet of cod, American cheese, iceburg lettuce & homemade tartare sauce 16

Moving Mountains Vegan Burger Plant based burger patty, vegan cheese and creamy vegan mayonnaise (V) (Vg) 15