

The Six Bells

MENU

STARTERS

Old Spot Scotch Egg 8

Soft boiled free range egg encased in locally bred pork sausage meat, with caramelised red onion marmalade

Prawn and Avocado Cocktail 11

An English classic with a modern twist. King prawns in a Bloody Mary cocktail sauce, diced avocado and mixed leaves with toasted baguette

Salt and Chilli Calamari 9

Crispy Calamari rings dipped in salt and chilli, served with roasted pineapple and chilli sauce

Mediterranean Pitta and Hummus Plate (VG) 8

Hummus, marinated Olives, sundried tomatoes dressed side salad and toasted pitta bread

Tomato, Olives and Basil Bruschetta (VG) 8

Our homegrown tomatoes tossed in a garlic oil dressing with olives and basil served on top of toasted bruschetta

Spicy Nachos (V) (VG) 9.5

Tortilla chips, Beef or Sweet potato & 5 bean chilli, melted cheese, sour cream, jalapeños and diced avocado

SALADS

Salmon Nicoise 18

Seasoned fillet of salmon on a bed of dressed salad leaves with new potatoes, green beans, olives and a soft boiled egg

Caesar Salad (V) (VG) 11

Crisp romaine lettuce, oven baked garlic and herb croutons, parmesan shavings, anchovies and a creamy Caesar dressing (add chicken £4)

BURGERS

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

The Six Bells Beef Burger 16.5

8oz house made beef patty, smoked back bacon, mature cheddar cheese, homemade burger sauce and gherkins

Buffalo Chicken Burger 16.5

Breaded Chicken breast deep fried and tossed in spicy buffalo sauce, topped with a homemade blue cheese dressing

Moving Mountains Vegan Burger (VG) 15.5 Plant based burger patty, vegan cheese and creamy vegan mayonnaise