

The Six Bells
S U N D A Y
M E N U

S T A R T E R S

Soup of the day (VG/GF available)
Homemade soup and warm baguette – see our Specials board 8

Three Cheese Crumpet (V)
Cheddar, stilton and red Leicester cheeses mixed with English mustard and Worcester sauce on a toasted crumpet with caramelised red onion chutney 9

Grimsby Whitebait
Deep-fried, lightly dusted whitebait with a garlic mayonnaise 10

Somerset Brie Wedges (V)
Hand breaded wedges of creamy Brie with cranberry sauce 8.5

M A I N S

Add a side of our oven baked cauliflower cheese (enough for 2 to share) 5

Topside of Beef 22
Horseradish and mustard marinated top side of beef, cooked medium

Chicken Supreme 18
Herb roasted chicken, sausage meat, sage & onion stuffing and a pig in blanket

Pork Loin 18
Slow roasted loin of pork with crispy crackling

Six Bells Trio 28
Not for the faint hearted! All three of our delicious Sunday roast offerings with all the trimmings

Pie of the Day
Homemade traditional shortcrust pastry pie – see “Specials” Board
All served with crispy roast potatoes, honey roast parsnip, Yorkshire pudding and seasonal vegetables

Deluxe Fisherman’s Pie 22
Cod, salmon, smoked haddock and King prawns in a rich bechamel sauce, oven baked with creamy mashed potato and cheddar cheese served with buttered garden peas

Vegan Cottage Pie (V) (VG) 15
Quorn mince, root vegetables and lentils in a rich sauce oven baked with a vegan cheesy mash served with seasonal vegetables

C H I L D R E N S M E N U 10

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

Local butchers pork sausages & mashed potato or fries with peas or beans
(vegetarian available)

Hand Battered fillet of cod, chips & peas

Followed by

Ice Cream Cone – 1 scoop of vanilla, chocolate or strawberry

Please note: a service charge of 12.5% will be added to the bill, at your discretion.

The Six Bells
L U N C H
M E N U

6 B E L L S F A V O U R I T E S

All of our “sandwiches” are served in a choice of white/granary bread or baguette with fries, dressed side salad OR homemade coleslaw

“Steakwich” 15

Seasoned flank steak, sauteed onions & mushrooms, garlic mayonnaise and rocket

‘Posh’ Fish Finger 14.5

Vale beer battered cod fillets, homemade tartare sauce and rocket

Roasted Mediterranean Vegetables (V) (VG) 11.5

Vegetable medley in a rich tomato sauce with hummus

Local Butchers Sausages 12

Locally sourced pork sausages with caramelised red onion chutney (VG available)

The Six Bells Club 15

Roast chicken breast, smoked bacon, garlic mayonnaise, lettuce and tomato in a triple layer of toasted white or brown bloomer bread

“BBC” 12

Smoked back bacon, creamy brie and cranberry sauce

Tuna Crunch 12

Tuna and diced spring onions mixed with mayonnaise

Why not add a portion of our Vale ale hand battered onion rings 6 AND/OR a ramekin of homemade coleslaw 2

O V E N B A K E D J A C K E T P O T A T O E S 10

Crisp and fluffy jacket potato served with a dressed side salad and your choice of one of the following fillings:

Tuna crunch

Cheddar cheese

Beef chilli

Five bean and sweet potato chilli

Butchers Pork sausages (VG available)

Roasted Mediterranean vegetables

Homemade coleslaw

Baked beans

(extra fillings £1.5 each)

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The Six Bells
M E N U

M A I N S

“Fish & Chips” 19

Vale ale battered fillet of cod, hand cut chips, garden or minted mushy peas and our homemade rich tartare sauce

Pie of The Day

Homemade traditional shorterust pastry pie, hand cut chips or creamy mashed potato See our “Specials” board

Venison Bourguignon 22

Slowly braised locally sourced Venison with smoked bacon, chestnut mushrooms and baby onions in a rich red wine sauce with creamy mashed potato

Liver and Bacon 18

Slices of Lambs liver pan fried with smoked bacon and onions in a rich pan gravy with creamy mashed potato

Chicken Kiev 18

A hand breaded, garlic and parsley butter stuffed chicken breast with creamy mashed potato or hand cut chips and buttered garden peas

Deluxe Fisherman’s Pie 22

Cod, salmon, smoked haddock and King prawns in a rich bechamel sauce, oven baked with creamy mashed potato and cheddar cheese served with buttered garden peas

Chilli Con Carne 16

Spicy Beef chilli, saffron rice, tortilla chips, sour cream and jalapenos 16

Local ‘Bangers’ & Mash 16

Three of our Butchers homemade pork sausages, creamy mashed potato and a red wine and herb pan gravy

Horseshoe Gammon Steak 16

Grilled gammon steak with 2 fried free range eggs, hand cut chips and peas

Vegan Cottage Pie (V) (VG) 15

Quorn mince, root vegetables and lentils in a rich sauce oven baked with a vegan cheesy mash

Five Bean and sweet potato Chilli (V) (VG available) 15

Roasted vegetables, mixed beans and pulses in a spicy, rich tomato chilli sauce, saffron rice, tortilla chips, sour cream, jalapenos

S I D E S

Hand cut chips 5 | Fries 5 | Cheesy fries 5 | Seasonal Vegetables 5 | Mixed Salad 5 | Coleslaw 2 | Vale ale battered onion rings 6

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Homemade soup and warm baguette – see our Specials board

Three Cheese Crumpet (V) 9

Cheddar, stilton and red Leicester cheeses mixed with English mustard and Worcester sauce on a toasted crumpet with caramelised red onion chutney

Grimsby Whitebait 10

Deep-fried, lightly dusted whitebait with a garlic mayonnaise

Meze plate (VG) (GF available) 9

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

Crispy Buffalo Chicken Tenders 10

Deep-fried hand breaded mini chicken fillets tossed in garlic Buffalo sauce with blue cheese sauce

Spicy Nachos (V) 8

Tortilla chips, melted cheese, sour cream, tomato salsa and jalapenos Add beef chilli or five bean & sweet potato chilli (V) 4

Somerset Brie Wedges (V) 8.5

Hand breaded wedges of creamy Brie with cranberry sauce

B U R G E R S

All burgers served in a toasted brioche bun with baby gem lettuce, sliced tomato, fries and Vale ale battered onion rings, GF burger buns available

Six Bells Wagyu Burger 18

8oz Wagyu beef patty, smoked back bacon and mature cheddar cheese

Jerk Chicken Burger 16

Grilled chicken breast marinated in jerk seasoning topped with coleslaw

Vegan Burger (V) (VG) 15.5

Plant based burger patty, vegan cheese and creamy vegan mayonnaise