

The Six Bells
M E N U

Liver and Bacon 20

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

Slow Roasted Pork Belly 22

Cider braised pork belly, served on wholegrain mustard mashed potato, with a side of seasonal vegetables and a cider roasting pan gravy

Roasted Seabass & Chorizo Cassoulet 24

Pan fried Seabass fillets on top of a rich, mildly spiced chorizo, butterbean and tomato cassoulet, served with sauté potatoes.

Six Bells Wagyu Burger 18

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

Chilli Con Carne 17

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

Local 'Bangers' & Mash 17

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

Horseshoe Gammon Steak 17

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

Six Bells Vegan Pie 17

Root Vegetable, Lentil and stout filling in shorterust pastry, your choice of potatoes, seasonal vegetables and pan gravy

Sweet Potato, Cauliflower & Chickpea Dahl (VG available) 16

Sweet potato, cauliflower, chickpeas & spinach in a medium-spiced tomato-based dahl. Served with saffron rice and papadum

S I D E S

Hand cut chips or fries 5 add cheese 1 | Seasonal Vegetables 5 | Mixed Salad 5 | Vale ale battered onion rings 6

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