

The Six Bells
M E N U

S T A R T E R S

Soup of the day (VG/GF available) 9

Homemade soup and warm baguette – see our Specials board

Mushroom & Stilton Crumpet (V) 11

Toasted crumpets topped with sautéed mushrooms in a white wine, cream & garlic sauce and melted stilton.

Grimsby Whitebait 11

Deep-fried, lightly dusted whitebait with a garlic mayonnaise

Meze plate (VG) (GF available) 9

Hummus, marinated Olives, sun-dried tomatoes, roasted red peppers, dressed side salad and toasted pitta bread

Crispy Buffalo Chicken Tenders 11

Deep-fried hand breaded mini chicken fillets tossed in garlic Buffalo sauce with Blue Cheese sauce

Spicy Nachos (V) 9

Tortilla chips, melted cheese, sour cream, tomato salsa and jalapenos. Add beef chilli 4

Bloody Mary Prawn Cocktail 11

King prawns in a Bloody Mary-spiced marie rose sauce, served with wholemeal bread and butter

M A I N S

“Fish & Chips” 19.50

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

Venison Bourguignon 24

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