

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) 9
Homemade soup and warm baguette – see our Specials board

Mushroom & Stilton Crumpet (V) 11
Toasted crumpets topped with sauteed mushrooms in a white wine, cream & garlic sauce and melted stilton

Grimsby Whitebait 11
Deep-fried, lightly dusted whitebait with a garlic mayonnaise

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

Topside of Beef 23
Horseradish and mustard marinated topside of beef, cooked medium

Chicken Supreme 20
Herb roasted chicken, sausage meat, sage & onion stuffing and a pig in a blanket

Pork Belly 22
Slow roasted belly of pork with crispy crackling

Six Bells Trio 30
Not for the faint-hearted! All three of our delicious Sunday roast offerings with all the trimmings

Pie of the Day
Homemade traditional shorterust pastry pie – see “Specials” Board

Cod Mornay 22
Oven baked cod in a rich béchamel sauce.

Six Bells Vegan Pie 17
Root Vegetable, Lentil and stout filling in shorterust pastry, your choice of potatoes, seasonal vegetables and pan
gravy

All served with crispy roast potatoes, honey roast parsnip, Yorkshire pudding and seasonal vegetables
Add a side of our oven baked cauliflower cheese (enough for 2 to share) 6

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

Kids' 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

Penne Pomodoro (VG)
Penne pasta in a rich tomato and basil sauce

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.