THE BELL INN FRAMPTON ON SEVERN STARTERS & LIGHT BITES

MIXED MARINATED OLIVES, WARM PITTA, HUMMOUS & BALSAMIC OIL | £8 [V] [GFO] CHEF'S SOUP OF THE DAY, GRANARY BREAD | £7 [GFO] BRUSCHETTA WITH SOFT CHEESE, PESTO & SUN DRIED TOMATOES | £7 [V] SMOKED SALMON & PEELED PRAWN COCKTAIL WITH TIO PEPE MARIE ROSE SAUCE | £9 [GFO] CRISPY FRIED HALLOUMI WITH TOMATO & BASIL | £8 [V] [GFO] CREAMY GARLIC MUSHROOMS WITH BRIE & ALMOND CRUST | £8 [V] [GFO] SALT & PEPPER CALAMARI WITH LEMON & SWEET CHILLI MAYONNAISE | £8 BLACK PUDDING, BACON, BRIE & CRANBERRY STACK WITH A FRIED EGG | £8

MAIN COURSES

WHOLETAIL BREADED SCAMPI, FRIES, SALAD & TARTARE SAUCE | £16 FRESHLY BATTERED COD FILLET, CHUNKY CHIPS & GARDEN OR MUSHY PEAS | £17 [GFO] CHEF'S SHORTCRUST PIE, FRESH SEASONAL VEGETABLES & CHIPS OR NEW POTATOES | £17 BEEF LASAGNE AL FORNO, GARLIC CIABATTA, MIXED SALAD GARNISH | £16 STEAK BURGER, BRIOCHE BUN, COLESLAW & FRIES [ADD BACON OR CHEESE £1] | £16 BREADED CHICKEN BURGER, BRIOCHE BUN, STILTON MAYO, FRIES & COLESLAW | £16 [GFO] THAI RED CURRY WITH PUMPKIN, CHERRY TOMATO & COCONUT, RICE & POPPADOM | £16 [VG] [GFO] GRILLED CHICKEN BREAST GLAZED WITH BRIE & SALSA, SAUTEED POTATOES & SEASONAL GREENS | £18 [GFO] LAYERED AUBERGINE CHARLOTTE, SWEET & SOUR VEGETABLES WITH A SOFT CHEESE SAUCE | £17 [V] PAN FRIED PORK LOIN STEAKS, BLACK PUDDING MASH, SEASONAL VEGETABLES, BRANDY & STILTON SAUCE | £18 [GFO]

> 80Z RIBEYE STEAK [WELL MARBLED, CUT FROM THE EYE OF THE RIB] | £22 [GFO] PRIME RUMP STEAK [THICK CUT FOR FULL FLAVOUR] 80Z | £18 160Z | £24 [GFO] 100Z PRIME SIRLOIN STEAK [LEAN & TENDER WITH DELICATE FLAVOUR] | £23 [GFO]

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ALL STEAKS SERVED WITH PAN FRIED MUSHROOMS, ONIONS & CHOICE OF POTATOES ADD A SAUCE TO YOUR STEAK - CHOOSE FROM PEPPERCORN, STILTON OR GARLIC | £3.50

ADD - ONION RINGS £4 | PEAS £2 | SALAD £3

NOT ALL INGREDIENTS ARE LISTED, PLEASE ADVISE OF ANY DIETARY REQUIREMENTS OR ALLERGIES BEFORE ORDERING.FISH DISHES MAY CONTAIN BONES . KITCHEN CONTAINS ALLERGENS