

PUDDINGS

Sticky Date Pudding **7.50** (V)
Salted caramel ice cream, toffee crumb

Malted Custard Pot **7.50** (V)
Penworth cream, caramel wafer, chocolate crumb

Banana Split **7.50** (V)
Vanilla & salted caramel ice cream, whipped cream, cherry coulis, crushed biscoff, chocolate sauce

Café Affogato **5.50** (V)
Home-made vanilla ice cream, double espresso coffee, add your choice of liquor **2.00**

Chef's Cheese Selection **12.00** (V)
Ask your waiting team for chef's current selection of cheese.
Choose your favourite three cheeses, crackers, grapes, apple, chutney

Or "a nose" of cheese, crackers & a 50ml glass of port **7.00**

ICE CREAMS AND SORBETS

Selection of Ice Cream & Cookie **7.00** (*Choose 3 scoops*)
Vanilla, Chocolate, Salted Caramel or Strawberry Ice Cream
Please ask for today's sorbet selection

AFTER DINNER DRINKS

Irish Coffee – Jameson's Whiskey **7.00**

French Coffee – Courvoisier Brandy **7.00**

Baileys Cappuccino **7.00**

Laced Hot Chocolate – Bailey's, Spiced Rum or Cointreau **7.00**

HOT DRINKS

Americano **3.10**

Cappuccino/Latte/Flat White **3.10**

Mocha/Hot Chocolate **3.20**

"Bells" Hot Chocolate with whipped cream & marshmallows **4.00**

Extra Shot/Decaf/Oat Milk/Soya Milk **0.40**

Selection of Teas **3.00**
Everyday brew, earl grey strong, mao feng green tea, peppermint leaves

STARTERS

Soup of the Day **7.00** (V)
Toasted bread

Chicken Liver Pate **8.50**
Red onion chutney, sourdough toast

Moules Mariniere **9.00/17.00**
Garlic, white wine sauce, fries
chunky bread

Classic Prawn Cocktail **8.00**
King prawns, Marie Rose sauce, shredded lettuce, salted
butter, toast

Chorizo Bubble & Squeak Cake **8.00**
Fried hens egg, lemon aioli

SHARERS

Home-made Bread & Olives **8.50**(V)
Olive oil, balsamic vinegar, roasted garlic

Whole Baked Camembert **15.00** (V)
Rosemary & Garlic studded, hot honey drizzle,
toasted ciabatta, crudities

The Six Bells Nachos **13.50** (V)
Guacamole, chilli jam, jalapenos, mozzarella, sour crème
and chive.

Add: pulled chicken & chorizo **3.50**

Garlic Pizzette **8.50** (V)
Rocket, shaved parmesan

BURGERS

All our burgers are served with tomato,
baby gem lettuce, red onion, gherkin,
fries, red cabbage slaw

Bells Beef Burger **16.00**
American cheese, burger sauce

Crispy Chicken Burger **16.00**
American cheese, Hot sauce

Onion Bhaji Burger **15.50**
Mango chutney

Add: Blue cheese, bacon,
chorizo, onion rings or mac 'n' cheese to
any burger **2.00 each**

CLASSICS

Cider Battered Fish & Chips **16.50**
Twice cooked chunky chips, mushy peas,
tartare sauce, lemon wedge

Treacle Roasted Gammon **14.50**
Fried hens egg, chunky ships,
pineapple ring

PIZZA

Margherita **12.50** (V)
Tomato, mozzarella, cherry tomatoes,
basil leaves

Hawaiian **14.50**
Tomato, mozzarella, ham, pineapple

American Hot Honey **15.00**
Tomato, mozzarella, pepperoni, honey,
jalapenos

Rustica **14.00** (V)
Tomato, mozzarella, goats cheese,
roasted vegetables, balsamic glaze

MAINS

Salmon Fishcakes **15.50** (V)
Brown Butter potatoes,
herby crème fraiche

Chargrilled Steak Sandwich **15.00**
Red Onion chutney, rocket, chunky chips

Pan-fried Lambs Liver **16.50**
Colcannon mashed potato,
crispy bacon, onion gravy

Six Bells Caesar Salad **13.50**
Baby gem lettuce, croutons, bacon,
parmesan, Caesar dressing
(Add Chicken 3/Smoked Salmon **3**)

Red Wine Braised Short Rib **19.50**
Dijon mustard mash, seasonal greens

Fishermans Pie 15.00
Cheddar Mash, Seasonal Veg

SIDES

Minted new potatoes **4.50** (V)
Six Bells side salad **4.00** (V)
Mashed Potatoes **4.00** (V)

Dirty Fries **8.50**
Chorizo, bacon, jalapenos,
mozzarella

Skin on fries **4.50** (V)
Pickled onion rings **4.50** (V)
Twice cooked chunky chips **4.50** (V)