



www.TheBellInnRomneyMarsh.co.uk

Sample Menu

(See the Blackboard for Today's Specials)

Booking is strongly advised to avoid disappointment. Out of kitchen hours, we can usually offer snacks from our Pizza & Pasty Menu, please ask for availability. Children are welcome and we are happy to adapt most of our menu to suit your child's requirements at a reduced cost.

We do not serve fast food but good food as fast as we can. Your meal will be prepared once ordered.

Please remember that some meals will take at least 30 minutes to cook, so in busy periods you may have to wait longer.

STARTERS

Farmhouse Pâte
Course pork liver pâte served with salad garnish, toast and butter.

Camembert & Cranberry Sauce
Deep fried whole baby Camembert served with cranberry sauce and salad garnish **V**

Prawn Cocktail
North Atlantic prawns served in Marie Rose Sauce on a bed of lettuce with bread and butter

Soup of The Day
Please see our specials board or ask our waitress for today's soup. Served with fresh roll and butter.

MAIN COURSES

Home Cooked Chilli
Lean minced beef chilli served with basmati rice.

Smoked Haddock
Fillets of smoked haddock served with buttery mashed potatoes and peas.

Sausages & Mash
Local butcher's own recipe prime pork sausages served with fluffy mashed potatoes, onion gravy and a selection of fresh seasonal vegetables.

Breaded Scampi
Scampi served with chips, peas and tartare sauce.

Cottage Pie
A home cooked traditional favourite lean minced beef and onions in rich meaty gravy, topped with mashed potatoes and served with fresh seasonal vegetables or baked beans.

Braised Pork Shank
Succulent pork shank gently braised in an apple & cider sauce. Served with potatoes of your choice and fresh vegetables.

Ham & Eggs
Sliced Wiltshire ham served with two local free range eggs and chips.

Braised Lamb Shank
Succulent lamb shank gently braised in traditional mint gravy. Served with potatoes of your choice and fresh vegetables.

Bell Inn Burger
8oz steak burger from our local butcher served in a bun with cheese, salad and chips.

Home Cooked Curry
Chicken curry The Bell Inn way: Hot & Spicy or Creamy Korma Both served with basmati rice and naan bread.

VEGETARIAN MAIN COURSES

Macaroni Cheese
An old favourite of macaroni pasta with a mixed cheese sauce. Served with salad and chips or garlic bread. **V**

Vegetable Lasagne
A medley of Mediterranean vegetables, tomato sauce, Italian pasta and a creamy topping. Served with salad and garlic bread or chips. **V**

Cream Cheese & Broccoli Bake
Tender broccoli with a cream cheese sauce and a topping of sliced new potatoes. Served with salad and chips. **V**

JACKET POTATOES

Jacket potatoes served with a large salad. Choose from the following fillings:
Cheese **V**
Coleslaw **V**

Baked Beans **V**
Tuna
Prawns in Marie Rose Sauce

THE LITTLE EXTRAS

Garlic Bread **V**
Bread & Butter or Buttered Roll **V**
Basket of Chips **V**
Cheesy Chips **V**
Side Salad **V**

Onion Rings **V**
Portion of Mushrooms **V**

If there is anything else we can add for you, please feel free to ask one of our waitresses.

FOR YOUR LITTLE EXTRAS

Cod Fish Fingers & Chips
Cod fish fingers made from 100% cod fillet served with chips and your choice of beans or peas.

Ham, Egg & Chips
Sliced Wiltshire ham served with one local free range egg and chips.

Chicken Nuggets & Chips
Chicken nuggets made from 100% chicken. Served with chips and your choice of baked beans or peas.

Sausage & Chips
Local butcher's own recipe prime pork sausages served with fluffy mashed potatoes, onion gravy and a selection of fresh seasonal vegetables. This can also be served with chips and baked beans or peas

Scampi & Chips
Breaded scampi served with chips and your choice of baked beans or peas

DESSERTS

Butterscotch & Treacle Pudding
Yummy sponge pudding covered in a butterscotch and treacle sauce. **V**

Home-made Banoffee Pie
Always a favourite. Toffee covered biscuit base generously covered with banana and covered in whipped cream. **V**

Spotted Dick Pudding
Traditional favourite suet sponge pudding with currants. **V**

Baileys Cheesecake
Smooth and tempting treat yourself. This smooth, creamy liqueur gives this cheesecake the wow factor. Topped with grated chocolate and a dusting of cocoa. Served with fresh cream. **V**

Apple, Cinnamon & Sultana Pie
Special sweet crust pastry filled with bramley apples and laced with sultanas and cinnamon. **V**

Lemon Meringue Pie
Another traditional favourite, something light to top off your meal A sweet pastry base with a lemon middle finished with a crunchy meringue top. Served with fresh cream. **V**

Chocolate & Caramel Pudding
Dark and tempting, not for the faint-hearted, sponge pudding. **V**

All served with custard, cream or ice cream.

Crème Brûlée
A rich custard base topped with a contrasting layer of caramelised sugar. **V**

Toffee Ice Cream Dream Sundae
An enticing mixture of vanilla and toffee ice cream held together with toffee sauce. Topped off with a wafer and whipped cream. **V**

COFFEE OPTIONS

Cappuccino
Traditional Italian coffee topped with whipped milk.

White Coffee
Freshly brewed black coffee with milk.

Latte
French style white coffee.

Hot Chocolate
Hot whipped milky chocolate.

Espresso
Strong black Italian coffee.

Espresso Choc
Hot whipped milky chocolate topped with espresso coffee.

De-caffeinated Coffee / Cappuccino
A coffee drink with a reduced amount of caffeine served with milk.

All served with a chocolate mint & sugar

Black Coffee
Freshly brewed black coffee.

COFFEE LIQUEURS

Irish Coffee
With a shot of Irish Whiskey.

Seville Coffee
With a shot of Cointreau.

French Coffee
With a shot of Brandy.

Skye Coffee
With a shot of Drambuie.

Jamaica Coffee
With a shot of Dark Rum.

Baileys Coffee
With a shot of Baileys Irish Cream.

Calypso Coffee
With a shot of Tia Maria.

Wine List

BY THE GLASS

WHITE WINES

Cava
A sparkling, exciting and fun white wine produced in Spain.

Pinot Grigio
A refreshing, light and crispy white wine produced in Italy.

Reisling
A fragrant, delicate and medium white wine produced in Hungary.

Chardonnay
A rich, creamy and smooth white wine produced in South East Australia.

ROSÉ WINE

Zinfandel Rosé
A exciting, juicy and refreshing rosé wine produced in California.

RED WINES

Merlot
A voluptuous, soft and lingering red wine produced in Chile.

Shiraz
An evocative, big and sumptuous red wine produced in South East Australia.

BY THE BOTTLE

Pinot Grigio

Merlot

Chardonnay

Shiraz

Zinfandel Rosé