



The Bell Inn
G R E A T B O U R T O N

Welcome to The Bell Inn,

We hope you enjoy a relaxing meal
full of joy and laughter.

Food Served Wednesday – Saturday
12-2:30pm & 6-8:30pm
& Sunday 12-3.00pm

We favour fresh food over fast food, therefore all our meals
are cooked to order from start to finish. Please be aware that
this may mean small delays during busy periods.

Please relax and enjoy your time at The Bell.

Starters and Light Bites...

Artisan Roll & Olives

Freshly Baked Artisan Bread, Oils, Mixed Pitted Olives
(Vegan Available, Gluten Free Available)

6

Home-Made Soup

Please ask your server for Today's Fresh Soup, Rustic Ciabatta
(Vegan, Gluten Free Available)

6

Breaded Mushrooms

Breaded Button Mushrooms, Garlic Aioli, Mixed Salad
(Vegan Available)

6

Pâté & Toast

Please ask your server for Today's Freshly Made Pâté, Toast, Chutney

6

Devilled Whitebait

Freshly Devilled Whitebait, Tartare Sauce, Mixed Leaf Salad
(Gluten Free Available)

6

Whisky Glazed Chicken Wings

Glazed Buffalo Chicken Wings, Sesame Seeds, Mixed Leaf Salad

7

Baked Camembert

Baked Camembert, Dipping Bread, Chutney
(Gluten Free Available)

12

Mains...

Pie of The Day

Shortcrust Pastry Pie, Gravy, Vegetables, Chips or Mash Potato
(Vegetarian Option Available)

13

Fish & Chips

Hooky-Battered Fresh Cod, Skin-on Chips, Creamed Peas

13

Haddock Fishcakes

Smoked Haddock Fishcakes, Skin-on Chips, Mixed Leaf Salad, Tartare
(Gluten Free Available)

12

Steak Ciabatta

Rump Steak, Ciabatta, Blue Cheese Sauce, Skin-on Chips
(Gluten Free Available)

12.5

Pesto Pasta

Wholegrain Pasta, Pesto, Sun-Blushed Tomatoes, Seeds, Baby Spinach
(Vegan Available)

11

Bell Burger

6oz British Beef, Bacon, Cheddar, Ciabatta, Onion Rings, Skin-on Chips
(Gluten Free Available)

14

Beetroot & Butternut Burger

Beetroot, Butternut & Goats' Cheese Burger, Skin-on Chips, Salsa
(Vegan Alternative Available)

12

Desserts...

6

Lemon Posset

Creamy Lemon Posset, Raspberry Coulis, Fresh Fruit
(Vegetarian, Gluten Free)

Raspberry & Almond Frangipane Tart

Fruit Compote, Vanilla Ice Cream
(Vegetarian)

Fruit Crumble

Seasonal Fruit Crumble, Custard or Vanilla Ice Cream
(Vegan Available)

Chocolate Fudge Fixation

Rich Chocolate Fudge Cake, Caramel Ice Cream
(Vegan Available)

Treacle Tart

Traditional Treacle Tart, Ice Cream
(Vegetarian)

Selection of Ice Creams & Sorbets

Choose from:

Vanilla Ice Cream

Toffee Ice Cream

Chocolate Ice Cream

Blackcurrant Sorbet

Mango & Passionfruit Sorbet

Champagne Sorbet

2 (per scoop)

(Gluten Free, Vegetarian, All Sorbets are Vegan)

All the eggs used in our kitchen are free-range. While great care is taken, some small bones may remain in fish dishes.
To discuss dietary information or allergens, please consult our waiting team.

Wednesday Night is **Burger Night**

Any two burgers for just 16.95!
From 6 - 8:30pm

Thursday Night is **Tapas Night**

4 per bowl or 3-for-9.95
From 6 - 8:30pm

Breaded Mushrooms & BBQ Dip (v)
Mango & Chilli Prawns & Sweet Chilli Dip
Calamari & Garlic Aioli
Crusty Bread & Sour Cream & Chive Dip (v, gf available)
Onion Rings & Sweet Chilli Dip (v)
Whisky Glazed Chicken Wings
Sun-Dried Tomatoes & Mixed Olives (v, gf)
Meatballs in Chilli Tomato Sauce
Deville Whitebait & Garlic Mayonnaise (gf)

Friday Night is **Fishy 'Fry'day**

Homemade Fish Specials +
Take-Away Cod & Chips 8
From 6 - 8:30pm

Mango & Chilli Prawns, Sweet Chilli Dip & Salad 7 / 10
Smoked Haddock Fishcakes, Chips, Salad & Tartare 11
Beer Battered Cod, Chips & Crushed Peas 12
Fish Sharer: King Prawns, Calamari & Devilled Whitebait 15

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White Wine

Pinot Grigio *San Vigilio*

Fresh, Appealing, Characterful
Italy (Pavia, Lombardy) 12%
s: £3.80 M: £5.20 L: £6:90 | £19
(Vegan)

Chenin Blanc *Sierra Grande*

Unoaked, Sweet, Ripe Peaches
Chile (Maule Valley) 13%
s: £3.80 M: £5.20 L: £6:90 | £19
(Vegan)

Sauvignon Blanc

Sierra Grande
Lime, Kiwi, Racy
Chile (Central Valley) 12%
s: £4.20 M: £5.70 L: £7:40 | £22
(Vegan)

Chenin Blanc Viognier

Percheron
Vibrant, Aromatic, Apricot
South Africa (W. Cape) 13.5%
£23 (Vegan)

Picpoul de Pinet

L'Ormarine
Fresh, Zesty, Vibrant
France (Languedoc) 12.5%
£23 (Vegan)

Sauvignon Blanc

Moko Black
Clean, Elegant, Refreshing
New Zealand (Marlborough)
12.5%
£27 (Vegan)

Chablis *Domaine de la Mottes*

Classic, Floral, Earthy
France (Beine) 12.5%
£32 (Vegan)

Rosé Wine

Pinot Grigio *Mirabello*

Fresh, Crisp, Dry
The Landlady's Favourite!
Italy (Venezie) 12%
s: £3.90 M: £5.30 L: £7.10 | £19
(Vegan)

White Zinfandel *Burlesque*

Luscious, Bright, Berries
USA (California) 11.5%
s: £4.10 M: £5.40 L: £7:20 | £20

Red Wine

Shiraz *Soldier's Block*

Summer, Fruit, Black Pepper
Australia (Victoria) 13.5%
S: £4.10 M: £5.40 L: £7.20 | £20
(Vegan)

Merlot *Bellefontaine*

Rich, Vibrant, Aromatic
France (Languedoc) 13.5%
S: £3.80 M: £5.20 L: £6.90 | £21
(Vegan)

Côtes du Rhône

La Chapelle du Marin
Warm Spice, Classic, Deep
France (South Côtes du Rhône)
13.5%
S: £4.40 M: £5.80 L: £8 | £23 (Vegan)

Shiraz Grenache

'The Wishbone'
Vibrant, Spice, Juicy Fruit
Australia (Barossa Valley) 14%
£24 (Vegan)

Rioja Reserva *Vega del Rayo*

Complex Spice, Delicious,
Bright Fruit
Spain (Rioja Alta) 13%
£28 (Vegan)

Bordeaux

Les Caleches de Lanassan Haut Medoc
Herbaceous, Delicate, Appealing
France (Haut Medoc) 13%
£35

Sparkling Wine

Prosecco *Le Dolci Colline*

Prosecco
Delicate, Lively, Zesty
Italy (Venezie) 11.5%
£6 200ml
£24 750ml (Vegan)

Sparkling Rosé

Le Dolci Colline Prosecco Spumante
Berries, Easy, Appealing
Italy (Venezie) 11.5%
£24 (Vegan)

Champagne

Autreau Roualet Brut Réserve
Fresh, Approachable, Classic
France (Vallée de la Marne) 12%
£40 (Vegan)