

Ye Olde Six Bells Sample Menu

1. Sharers & grazers

- a. Sticky platter - maple-glazed chicken wings, prawns & chorizo in garlic butter, lamb koftas, feta-stuffed bell peppers and a stone-baked garlic flatbread £15.95

Cheese duo* - box-baked camembert topped with cider soaked raisins and deep fried panko crusted brie with apricot chutney, celery and warmed rustic bread (v) £12.95

Handmade dough sticks served with garlic butter, pesto and a chipotle chilli mayonnaise (v) £4.95

Stone-baked flatbread topped with garlic butter and cheddar cheese (v) £5.75

2. Starters

- a. Oven-baked button & portobello mushrooms in a garlic & mature cheddar sauce, served with rustic bread (v) £5.75

Duo of pâté* - coarse pork & Madeira pâté and duck liver parfait, served with Bramley apple butter, baby gherkins and rustic bread £5.95

Salt & pepper calamari & tempura prawns on a crispy prawn cracker with chipotle mayonnaise £6.25

Chargrilled lamb koftas served with tzatziki and dressed slaw £5.95

Today's soup with rustic bread £4.50

Prawn & lobster cocktail* dressed with lobster mayonnaise, served with rustic bread £6.25

Black Pearl scallops seared with black pudding served on minted pea puree with crispy bacon £8.25

3. Main courses

- a. Lamb duo* - pan-fried lamb rump and a cheddar-topped shepherd's pie, with seasonal vegetables and a red wine jus £15.25

Fritto misto - crispy cod goujons, calamari and tempura battered mussels, anchovies and prawns, served with triple-cooked chips with a chipotle chilli mayonnaise and tartare sauce £14.95

Steak & mushroom pie* - slow-cooked beef in a red wine sauce, topped with puff pastry, served with mash, seasonal vegetables and a jug of gravy £11.95

Chicken & thyme pie* in a creamy chenin blanc sauce, topped with puff pastry, served with spring onion mash and seasonal vegetables £10.75

Seared fillet of sea bass* with crushed baby potatoes, asparagus and a lobster & samphire sauce £16.95

Seafood risotto* - Black Pearl scallops, lobster & prawn risotto with roasted cherry tomatoes and a basil dressing £15.45

Hunter's chicken* - chargrilled chicken breast, topped with smoked cheddar and streaky bacon, with roasted portobello mushrooms in a smoky tomato sauce, served with triple-cooked chips and a barbecue sauce £11.95

Fish & chips* - beer-battered, cod with triple-cooked chips, mushy peas and a tartare sauce £12.25

Salmon & spring onion fishcake* in a kale crumb with broccoli, roasted vegetables and a basil dressing - small £7.95, large £10.95

Roasted butternut squash & portobello mushroom tart with caramelised red onions and Blacksticks Blue cheese sauce, served with a dressed side salad (v) £10.75

Yorkshire ham and free-range egg served with triple-cooked chips - small £7.95, large £11.25

British venison steak* with a spinach stuffed portobello mushroom, asparagus, dauphinoise potato and a red wine jus £17.95

Fillet rossini* - 7oz fillet steak, served on a duck liver parfait topped crouton, with asparagus, dauphinoise potato and a red wine jus £23.25

4. Steaks

- a. Our steaks are aged for a minimum of 28 days for superb flavour and tenderness & come served with triple cooked chips, homemade onion rings & a thyme roasted tomato.

8oz Sirloin £15.25, 10oz ribeye £19.50

Add: Garlic prawns £3, oven-baked garlic & cheese mushrooms (v) £2.50, extra homemade onion rings (v) £2.50

Add: Béarnaise*, beef dripping sauce, Blacksticks Blue cheese or brandy peppercorn sauce* £1.75

Don't forget we also have fillet rossini in our mains section

5. Burgers

All served with triple-cooked chips.

- a. Aberdeen angus burger served in a brioche bun, topped with smoked cheddar, served with bacon chutney and homemade onion rings £12.75

Wagyu burger - premium beef, specially bred for its unique texture and mouthwatering flavour, served in a brioche bun, with a spicy tomato salsa, homemade onion rings and mixed leaf & horseradish salad £13.75

Add: Bacon chutney £1, smoked cheddar £1, sweet cured streaky bacon £1

Spiced chickpea, aubergine & spinach burger served in a rustic roll, dressed with a spiced red pepper sauce, served with a pesto and tomato dip (v) £10.75

6. Stone-baked pizzas & salads

All our pizzas are made with hand stretched dough, stone-baked to order and are served with triple-cooked chips.

- a. Spicy diablo pepperoni, chorizo, Guindilla chilli peppers, mozzarella and a chipotle chilli jam £11.95

Meat feast chicken, pork & fennel sausage, crispy bacon, mozzarella and a red onion chutney £11.95

Roasted vegetable & pesto red pepper, butternut squash, red onion, spinach and mozzarella (v) £10.95

Caesar salad - dressed cos lettuce with bacon lardons, anchovies and Gran Moravia cheese, served with stone-baked garlic flatbread £8.75

Add: Chargrilled chicken breast £3, salmon fillet £3, chargrilled halloumi £3

Wholefood salad - broad bean houmous, honey-roasted carrots, feta cheese, avocado and pomegranate (v) - small £8.45, large £10.45

Add: Chargrilled chicken breast £3, salmon fillet £3, chargrilled halloumi (v) £3

7. Sandwiches

All our sandwiches are served on a rustic roll with skin on fries or triple-cooked chips. Available until 5pm. Monday - Saturday.

- a. Cod fish finger* - beer-battered cod goujons and tartare sauce £6.75

Chicken BLT - chargrilled chicken breast, sweet cured streaky bacon, gem lettuce and tomato £6.95

Ham and cheddar melt served warm from our stone-baked oven £6.95

Chargrilled rump steak with horseradish mayonnaise and fried onions - 4oz £7.50, 8oz £9.50

Spicy vegetable wrap - tomato, aubergine, spinach and kidney beans, served in a tortilla wrap with Asian slaw (v) £7.25

Add: Upgrade to sweet potato fries for £50p

8. Sides

- a. Triple-cooked chips (v) £2.50

Sweet potato fries (v) £3

Baby potatoes (v) £2.50

Seasonal vegetables (v) £2.50

Dressed side salad (v) £2.50

Homemade onion rings (v) £2.50

Garlic & cheese mushrooms (v) £2.50

Tenderstem broccoli with Blacksticks Blue cheese sauce (v) £3

9. Puddings

a. Classic vanilla crème brûlée (v) £5.75

Crumble of the day (v) £5.95

Toffee & nut trio*† £6.95

Chocolate ganache tart (v) £5.75

Belgian chocolate brownie (v) £5.50

Melba mallow mess (v) £5.95

Pudding tasting platter*† (v) £8.95

Coconut milk sorbet (v) £5.50

Bramley apple pie (v) £5.50

Raspberry milkshake cheesecake (v) £5.95

Sticky toffee & apple pudding* £5.50

British cheese board*† (v) £7.95

10. Hot drink and a mini pudding £4.95

a. Choose one of our hot drinks with one of these mini puddings.
Add a liqueur to your hot drink for an extra £1.35

Bourbon pecan pie*† (v), Melba mallow mess (v), Bramley apple pie (v), crème caramel
panna cotta | Belgian chocolate brownie* (v)

* Contains alcohol. † Contains tree nuts and / or peanuts