

## A LA CARTE SUMMER MENU

Available Monday – Saturday 12.00-14.30 and 17.30-20.30

### NIBBLES

Focaccia v  
Extra virgin olive oil and balsamic  
£4.75

Harvey & Co Sourdough v  
Whipped butter  
£4.25

Halloumi Fritters v  
Chilli vinegar  
£7.50

Mixed Green Olives VE GF  
Green and black pitted olives  
£5.50



### STARTERS

Seared King Scallops GF  
Celeriac purée, compressed apple, hazelnuts  
£16.50

Monkfish Ceviche GF  
Candied orange, chilli, spring onion, samphire  
£9.50

Binham Blue Brûlée v, GF option  
Frisée salad, candied walnut, apple, sourdough  
£9.00

Crispy Hen's Egg v  
Avocado purée, basil mousse and confit tomatoes  
£8.50

Chicken and Wild Mushroom Terrine GF option  
Tarragon, pickled mushrooms, watercress pesto, sourdough  
£9.00

Cajun Fried Squid GF  
Asian slaw, garlic aioli, lemon  
£8.50

Hot Chicken Wings GF  
Binham Blue cheese dressing  
£8.00

## MAINS

Emmerdale Farm Fillet Steak [8oz] *GF, DF option*  
Pommes Anna, mushroom purée, pickled wild mushrooms,  
charred shallots, red wine jus  
£36.00

Pan-Fried Fillet of Sea Bass *GF*  
Crushed new potatoes, braised fennel, seared orange,  
asparagus, orange dressing  
£24.00

Pork Belly *GF, DF option*  
Fondant potato, braised pak choi, beetroot purée,  
pickled baby beets, plum sauce  
£24.00

Sutton Hoo Chicken Fricassée *GF*  
Pea and bacon fricassée, fondant potato, crispy leeks  
£22.00

Potato and Herb Gnocchi *V, VE option*  
Watercress pesto, Parmesan crisp, asparagus spears  
£18.00

Fillet of Dover Sole *GF option*  
Mini fondant potatoes, samphire, white grapes, squid crisp, white wine velouté  
£28.00

Adnams Ghostship Battered Cod *GF option*  
Triple cooked chips, crushed peas, tartare sauce  
£18.00

The Bell Hotel Cheeseburger *V option*  
8oz Emmerdale Farm steak burger with Monterey Jack cheese, beef tomato, gem lettuce,  
bacon jam, burger sauce, pickles and slaw, Harvey & Co onion seed brioche, skin on fries  
£16.50

Half Roast Peri Peri Chicken Sharer *GF, DF option*  
Cajun salted fries, salad, house slaw  
£29.00



## SIDES

Cajun Salted fries *VE GF*  
House seasoned  
£4.50

Seasonable Vegetables *VE GF*  
*[Ask your waiter about our vegetables]*  
£4.50

Triple Cooked Chips *V*  
Lightly sea salted  
£5.50

Dressed Leaf Salad *VE GF*  
Chef's dressing  
£5.50

## DESSERTS

### Passion Fruit & Mango Cheesecake

Passion fruit curd and fresh raspberries

£8.50

### Eleanor's Bakery Chocolate Brownie V GF

Dark chocolate sauce and white chocolate ice cream

£8.50

### Lemon Meringue Tart V

Poached rhubarb

£8.00

### Banoffee Parfait V, GF option

Caramelised banana, caramel Sablé biscuit

£9.00

### Apple Tart V

Suffolk Meadows vanilla ice cream

£8.50

### Trio of Suffolk Meadows Ice Creams and Sorbets

Ice Creams V: Vanilla, Strawberry, Belgian Chocolate, Honeycomb, Salted Caramel

Sorbets VE: Raspberry, Lemon, Mango

£7.50

### Selection of Local Cheeses

Binham Blue, Suffolk Gold, Baron Bigod *[UK champion 2023/24]*

Served with red onion chutney, apple, grapes and Miller's Damsel biscuits

£14.50



## COCKTAILS

### Passion Fruit Martini

Passion fruit purée, Absolut vanilla vodka,

Passoa, Prosecco

£13.00

### Espresso Martini

Vodka, Kahlua, Café du Monde espresso,

vanilla syrup

£13.00

### Jameson's Irish Coffee

Jameson Whiskey, Café du Monde espresso,

gomme syrup, double cream

£9.00

### The Bell's Cosmobellini

Absolut Citron, Cointreau, Prosecco, lime,

cranberry, peach syrup

£13.50



**BEALES HOTELS**

GENERATIONS OF EXCELLENCE SINCE 1769

**Service Charge:** For tables of 8 and over a service charge of 10% will be added.

For all other tables, gratuities are at your discretion. Please note that our staff keep gratuities generously given – thank you.