



FESTIVE MENU

2 courses £23 / 3 courses £27

Available Mon – Sat 12.00-14.30 and 17.30-20.30



STARTERS

Goat's Cheese Arancini v
cranberry purée

Game Terrine GF option
bacon jam, croutes

Smoked Mackerel Mousse GF option
cranberries, walnuts, Melba toast



MAINS

Turkey Ballotine
sage stuffing wrapped in Parma ham, roast potatoes, honey glazed parsnips,
Brussels sprouts, carrots,
cranberry sauce, bread sauce, turkey jus

Baked Seabream Fillet GF
puttanesca sauce, new potatoes

Roast Squash Risotto v
pearl barley, goat's cheese, sage stuffing



DESSERTS

Dunn's Bakery Christmas Pudding
brandy sauce

Baileys Cheesecake
chocolate crumb

Winter Berry Pavlova
double cream



A LA CARTE WINTER MENU

Available Mon – Sat 12.00-14.30 and 17.30-20.30

NIBBLES

Focaccia ^v
extra virgin olive oil, balsamic
£5.00

Harvey & Co Sourdough ^v
whipped butter
£4.50

Halloumi Fritters
chilli vinegar
£8.00

Mixed Green Olives
green and black pitted
£5.70



STARTERS

Tomato Soup ^{V/GF option}
Harvey & Co sourdough
£9.00

Cajun Fried Squid
garlic aioli
£9.50

Fishcakes
crab, cod, haddock and salmon remoulade
£10.00

Vegetable Spring Roll ^v
ginger soy dressing
£8.50

MAINS

Emmerdale Farm Sirloin Steak [8oz] ^{GF}
triple cooked chips, tenderstem broccoli, tomato, red wine jus
£35.00

- Peppercorn sauce or mushroom sauce £1.50 -

Confit Blythburgh Pork Belly ^{GF option}
creamed leek mash, hispi cabbage, plum jus
£27.50

Mushroom Risotto
rocket pesto
£20.00

Adnams Ghostship Battered Cod ^{GF option}
triple cooked chips, crushed peas, tartare sauce
£19.00

The Bell Hotel Cheeseburger ^{v option*}
8oz Emmerdale Farm Darsham steak burger
Monterey Jack cheese, gem lettuce, onion rings, Harvey & Co onion seed brioche, skin-on fries
£19.00

[*Replace beef patties with halloumi & mushroom]



SIDES

Lightly salted skin-on fries ^{VE/GF}
£5.00
Green beans, lemon and garlic ^{V/GF}
£5.00
Jersey Royal potatoes ^{VE/GF}
£5.50

Triple cooked chips, lightly sea salted ^v
£6.00
Seasonal green vegetables ^{VE/GF}
£5.00
Dressed leaf salad, chef's dressing ^{VE/GF}
£6.00



DESSERTS

Poached Pear Bakewell Tart **v**
Crème anglaise
£9.50

Vanilla Crème Brûlée **v**
orange and currant rolled oat biscuit
£9.00

Trio of Suffolk Meadows Ice Cream and Sorbets
Ice Creams **v**: Vanilla, Strawberry, Belgian, Chocolate, Honeycomb, Salted Caramel
Sorbets: **ve**: Raspberry, Lemon, Mango
£8.00

Selection of Local Cheeses
Binham Blue, Suffolk Gold, Baron Bigod [*UK Champion 2023/24*]
£15.50



HOT BEVERAGES

Served with a homemade mince pie

Café du Monde Coffee
Cafetière or Decaffeinated Cafetière,
Café Latte, Cappuccino, Americano,
Double Espresso, Macchiato, Café Mocha
£3.50

Newby Loose-Leaf Teas
English Breakfast, Decaffeinated English Breakfast,
Earl Grey, Assam, Darjeeling, Silver Needle,
Green Jasmine Blossom, Chamomile,
Peppermint, Green Sencha
£3.50

Jameson's Irish Coffee
Jameson Whiskey, Café du Monde espresso,
sugar syrup, double cream
£10.00



SAUCES

Sauces: We are pleased to offer the following sauces included within your menu price – please ask your waiter:
Tomato ketchup, HP brown sauce, Mayonnaise, Dijon wholegrain mustard, English mustard,
Horseradish, Tabasco, Tartare sauce, Mint sauce, Cranberry jelly

ALLERGENS

V Vegetarian - **VE** Vegan - **GF** Gluten Free

If you have any serious food allergies or intolerances, please speak to a member of the waiting staff before ordering.
We can supply you with any information that you need before selecting your meal.

SERVICE CHARGE

For tables of 6 and over, a service charge of 12.5% will be added. For all other tables, gratuities are at your discretion.
Please note that our staff keep any gratuities generously given – thank you.

Wine Selection

WHITE WINE *by the glass*

	175ml	250ml	500ml Carafe	Bottle
101. Neil Joubert Byter Chenin Blanc Coastal Region, South Africa, 2023, 13% abv	£7.10	£10.00	£19.10	£27.90
102. Terre del Noce Pinot Grigio Trentino-Alto Adige, Italy, 2022, 12% abv	£8.20	£11.30	£20.70	£29.70
103. Les Templiers Chardonnay Languedoc-Roussillon, France, 2022, 14% abv	£8.40	£11.80	£22.70	£30.80
104. Spinyback Sauvignon Blanc, Nelson South Island, New Zealand, 2022, 12.5% abv	£10.10	£13.90	£26.60	£37.80



RED WINE *by the glass*

	175ml	250ml	500ml Carafe	Bottle
201. Valdemoreda Tempranillo Ebro River Valley, Spain, 2021, 13.5% abv	£7.10	£10.00	£19.10	£27.80
202. Mancura Etnia Merlot Valle Central, Chile, 2022, 13% abv	£7.60	£10.40	£19.10	£28.90
203. Angelo Nero d'Avola, Sicilia DOC Sicily, Italy, 2021, 13% abv	£8.10	£11.00	£20.40	£29.90
204. Deakin Estate Shiraz Victoria, Australia, 2021, 13.5% abv	£9.10	£12.50	£21.60	£36.60



ROSÉ WINE *by the glass*

	175ml	250ml	500ml Carafe	Bottle
301. Nina Pinot Grigio Rosé Abruzzo, Italy, 2022, 11% abv	£7.50	£10.10	£19.40	£26.80
302. Saint-Roch Les Vignes Rosé Provence, France, 2022, 12.5% abv	£10.10	£14.00	£26.80	£37.80



SPARKLING WINE & CHAMPAGNE

	125ml	Bottle
501. Ca' del Console Prosecco Extra Dry Veneto, Italy, 10.5% abv	£7.30	£36.00
503. Champagne De L'Auche Brut Reims, France, NV, 12.5% abv	£10.50	£50.50

- All white, red & rosé wines by the glass are also available in 125ml –



FESTIVE ACCOMPANIMENTS

Baileys Irish Cream
50ml serving on the rocks

£4.20

Taylor's Late Bottle Vintage Port
50ml serving

£5.80

Hot Mulled Wine
125ml glass, with orange, star anise & a cinnamon stick

£6.00

Liqueur Coffee
35ml Jameson's, sugar, espresso, double cream

£10.00

