



## SPRING TABLE LUNCH MENU

2 Courses £19.00 / 3 Courses £23.00

Available Monday - Saturday 12.00-14.30

### STARTERS

Spiced Chickpea Soup V GF OPTION  
Harvey & Co sourdough

Chicken Terrine GF OPTION  
Red onion marmalade, toasted brioche



### MAINS

Seafood Linguine GF  
With squid, mussels and shrimp

Minute Steak GF  
Fries and chimichurri



### DESSERT

Crème Brûlée GF OPTION  
Shortbread biscuit

Affogato GF  
A scoop of Suffolk Meadows vanilla ice cream  
With a shot of Café du Monde espresso  
over the top



## A LA CARTE SPRING MENU

Available Friday – Saturday 12.00-14.30 & Monday- Saturday 17.30-20.30

### NIBBLES

Focaccia v  
Extra virgin olive oil and balsamic  
£5.00

Harvey & Co Sourdough v  
Whipped butter  
£4.50

Halloumi Fritters v  
Chilli vinegar  
£8.00

Mixed Green Olives VE GF  
Green and black pitted olives  
£5.70

### STARTERS

Goat's Cheese Arancini v  
Cranberry purée  
£9.00

Cajun Fried Squid GF OPTION  
Garlic aioli  
£9.50

Chicken Terrine GF OPTION  
Red onion marmalade, toasted brioche  
£9.00

Cod and Crab Fishcake  
Crab, cod, haddock and salmon remoulade  
£10.00

Vegetable Spring Roll v  
Ginger soy dressing  
£8.50



### ALLERGENS

v Vegetarian - VE Vegan

Please ask your waiter if you would like full allergen information

### DINNER INCLUSIVE

For those staying on a package inclusive of dinner a £28.00 allocation is deducted from your final bill.  
If selecting from the à la carte menu, any supplements will be charged accordingly.

## MAINS

### Baked Seabream GF

Sautéed new potatoes, puttanesca sauce  
with seasonal greens  
£25.00

### 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

### Roast Squash Risotto V GF

Pearl barley, goat's cheese, sage crumb  
£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 burgers  
with Monterey Jack cheese, gem lettuce, onion rings, tomato,  
Harvey & Co onion seed brioche, skin on fries

- *Add bacon, blue cheese (£1.50 supplement each)* -

[\*Replace beef patties with halloumi & mushroom]

£19.00



## SIDES

### Lightly Salted Fries VE GF

£5.00

### Green Beans V GF

Lemon and garlic

£5.00

### Jersey Royal Potatoes VE GF

£5.50

### Triple Cooked Chips V

Lightly sea salted

£6.00

### Seasonal Green Vegetables VE GF

£5.00

### Dressed Leaf Salad VE GF

Chef's dressing

£6.00

## 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

## DESSERTS

Sticky Toffee Pudding v  
Caramel sauce, vanilla ice cream  
£9.50

Vanilla Crème Brûlée v  
Homemade shortbread  
£9.00

Baileys Cheesecake  
Chocolate crumb  
£9.00

Trio of Suffolk Meadows Ice Creams 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]  
Served with red onion chutney, apple, grapes and Miller's Damsel biscuits  
£15.50



## HOT BEVERAGES

Served with homemade shortbread biscuit

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



## 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 gratuities generously given.  
Thank you.