

# SUNDAY MENU

## NIBBLES

Any 3 nibbles for £18

### Salt & Pepper Squid

Tender squid, crisped to perfection, served with a bold Sriracha mayo and cooling soured cream.

£8

### Crispy Pork Belly

Golden, crackling-topped pork belly tossed in Japanese seven spice, paired with vibrant kimchi and a whisper of sesame & seaweed seasoning.

£6.50

### Suffolk Smokies

Smoked haddock baked in a rich, creamy cheese sauce, finished until bubbling and golden for a deeply comforting, coastal classic.

£8

### Goat Cheese Croquettes V

Crisp, golden croquettes with a melting goat's cheese centre, finished with a delicate maple dressing for a perfect balance of sweet and savoury.

£7.5

### Green Pea Hummus Ve-GF\*

Topped with pumpkin seeds, extra virgin olive oil and served with Lebanese flatbreads

£6.5

### Falafel Ve

Golden, herb-packed falafel with a crisp exterior and fluffy centre, served with a smooth tahini dip and a hint of lemon brightness.

£6.5

### Edamame Beans Ve

Steamed edamame pods tossed in sea salt, delivering a simple, fresh bite with a satisfying pop and natural sweetness.

£6

### Mixed Olives Ve

A vibrant medley of marinated olives bursting with Mediterranean flavour

£6.5

## STARTERS

### Ham Hock Terrine

Slow-cooked ham hock pressed into a rich, rustic terrine, served with a sharp mustard emulsion and a delicate soft poached quail's egg

£8.5

### Gambas Pil Pil

Juicy king prawns bubbling in rich garlic butter, lifted with a flicker of chilli flakes and topped with golden garlic crisps.

£9.5

### Leek, Pea & Watercress Soup V-Ve\*

A vibrant, velvety soup blending sweet leeks, garden peas and fresh watercress, finished with a drizzle of cream for a light, seasonal warmth.

£9

## SUNDAY ROAST

All roast main courses are served with seasonal vegetables, gravy & cauliflower cheese

### 35 Day Dry-Aged Roast Rump of Beef (served rare) GF\*

Yorkshire pudding, roast potatoes

£22

### Roast Blythburgh Pork Rack GF\*

Yorkshire pudding, roast potatoes

£20

### Red Lentil & Cashew Nut Roast VE

Yorkshire pudding, roast potatoes

£18

## MAINS

- Creamy Fish Pie** £20  
A comforting blend of cod, smoked haddock and salmon in a creamy parsley sauce, topped with cheesy mash and served with seasonal greens.
- Fish & Chips** £19  
Locally sourced Haddock in a crisp real ale batter, served with hand-cut chips, homemade tartare and crushed peas- a true pub classic.
- The Bell Burger** £19  
A towering homemade brioche bun stacked with juicy, locally sourced Suffolk beef topped with melting truffled Brie, pickles, and a side of beef tallow French fries.  
Add bacon, or onion rings for the ultimate feast.  
Add bacon £3 / onion rings £3

## SIDES

Crispy onion rings	£4	Triple-cooked beef tallow chunky chips	£6
Seasonal steamed vegetables	£6	Classic French fries	£5
House salad with pickled relish	£6	Cheesy French fries	£6

## DESSERTS

- Sticky Toffee Pudding** £8.5  
Rich sponge drenched in sticky toffee sauce, served with Suffolk Meadow Vanilla ice cream.
- Chocolate Fondant** £9  
A rich, molten-centred chocolate fondant served with soft, vanilla-kissed Chantilly cream. Baked fresh to order *Please allow 12 minutes cooking time*
- Pannacotta** £8.5  
Silky, gently set crunchy nut cornflake flavoured pannacotta paired with toasted oats granola for the perfect contrast of textures.
- Vanilla & Rhubarb Meringue** ✓ £8.5  
Delicate meringue with a soft, marshmallow centre, topped with poached rhubarb, smooth vanilla cream and a bright rhubarb caramel.
- Homemade Ice Creams & Sorbet** £3 per scoop  
**Ice Creams:** Vanilla, Strawberry, Belgian Chocolate, Honeycomb, Salted Caramel  
**Sorbets:** Raspberry, Lemon, Blackcurrant, Mango, and orange-pomegranate.
- Cheese Board** £19  
A curated selection of award-winning local cheeses: Binham Blue, Suffolk Gold, Baron Bigod (UK National Champion) Served with biscuits, grapes, chutney and quince paste.

### ALLERGENS

V Vegetarian- VE Vegan - GF Gluten Free - DF Dairy Free - \*Available on request  
*Please ask your waiter if you would like full allergen information*

### BEALES HOTELS LOCAL FOOD SUPPLIERS

At Beales Hotels we try to source our food locally where possible, as befits a company that has been present in the area for nine generations and whose family has links in southern England back to the fifteenth century.

### 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.