

THE BELL HOTEL



THE LUNCH MENU

OUR FRENCH INSPIRED MENU
WITH LOCALLY SOURCED INGREDIENTS

French Onion Soup

Comté rarebit

£8

Whole Baked Camembert (*Perfect for sharing*)

Toasted honey & rosemary baked sourdough baguette

£11

Tomato & Goat's Cheese Tarte

Layered tomatoes, Chavroux goat's cheese,

herb de Provence

£12

Steak Frites

5oz Minute steak, garlic butter, Koffman's fries

£13

Moules Marinier

Mussels, garlic, shallot & cream sauce, Koffman's fries

£12

Beef Bourguignon

Slow braised feather-blade of beef, creamed potatoes,

mushroom & bacon sauce

£12

Chicken Chasseur

Confit crispy chicken leg, chasseur sauce, mashed potato

£12

FINALE

Vanilla Crème Brulée

Caramelised sugar

£7

Strawberry & Buttermilk Cheesecake

Elderflower cream

£8.5 / Mini £5

Duo of Suffolk Cheeses

Baron Bigod, Suffolk Gold

variety of biscuits, quince jelly

£10

Café du Monde Coffee or Newby Loose-leaf Tea

Shortbread biscuit

£3.85

BON APPÉTIT