

RESTAURANT

menu

BELLHOUSE

BRASSERIE & BAR

SHARERS & NIBBLES	
VEGETARIAN ANTIPASTI BOARD ^(v)	17.95
<i>Mixed olives, stuffed pimentos, caperberries, caponata, stuffed vine leaves, grilled halloumi cheese, sourdough</i>	
MIXED OLIVES ^{(v)(gf)}	5.5
<i>Kalamata & nocellara olives, stuffed pimentos, caperberries</i>	
BRITISH CHARCUTERIE & CHEESE BOARD	18.95
<i>Cobble Lane bresaola, fennel & garlic salami and coppa, Butlers Farmhouse Cheddar, Somerset Brie, sourdough, cornichons, fig & orange chutney</i>	
ARTISAN BREAD SELECTION ^(v)	7.95
<i>Grilled sourdough, sundried tomato & olive focaccia, grissini breadsticks, truffle butter</i>	
CORN RIBS ^{(vg)(gf)}	8.95
<i>Togarashi seasoning, fresh lime, red chilli</i>	

PIZZAS

Our pizzas are crafted using a traditional Neapolitan-style base and are served with slow-roasted garlic aioli. Please speak to your server for gluten free pizza base options.

CLASSIC MARGHERITA ^(v)	15.95
<i>Rich marinara tomato sauce, mozzarella, fresh basil</i>	
POLLO	17.95
<i>Tomato, grilled chicken, mozzarella, fresh basil</i>	
RUSTICA ^(vg)	15.95
<i>Tomato, grilled vegetables, vegan mozzarella, fresh basil</i>	
POLPETTE	17.95
<i>Hand-crafted beef & pork meatballs, tomato, mozzarella, fresh basil</i>	
DIAVOLA	17.95
<i>Tomato, pepperoni, 'nduja, mozzarella, fresh red chilli</i>	

STARTERS

TUSCAN STYLE RIBOLLITA SOUP ^{(vg)(gfa)}	7.5	CRISPY SALT & PEPPER CHICKEN WINGS ^(gf)	9.5
<i>Peas, carrot, courgette, spinach with sourdough</i>		<i>Crispy chicken, pineapple ketchup, pickled red onion, fresh red chilli</i>	
BEEF, PORK & CARAMELISED ONION MEATBALLS	10.5	GARLIC KING PRAWNS ^(gfa)	13.95
<i>Hand-crafted beef and pork meatballs in sugo sauce, fresh basil, served with chargrilled sourdough</i>		<i>Garlic butter, fresh herbs, sundried tomato & olive focaccia</i>	
BURRATA & CAPONATA BRUSCHETTA ^(v)	9.95	CRISPY CAULI-WINGS ^(vg)	7.95
<i>Sundried tomato & olive focaccia, roasted red pepper pesto, olive oil, fresh basil</i>		<i>Crispy cauliflower, plant-based sriracha mayo, pickled red onion, fresh red chilli</i>	
CAESAR SALAD ^(gfa)	10.95	BULGUR WHEAT SALAD ^(vg)	9.95
<i>Baby gem lettuce, caesar dressing, crispy bacon, croutons, parmesan shavings, anchovy crumb</i>		<i>Roasted butternut squash, mixed salad leaves, toasted pumpkin seeds, lemon dressing</i>	

SALADS

CAESAR SALAD ^(gfa)	14.95	MAKE IT SPECIAL ADD GRILLED CHICKEN BREAST ^(gf) 5.95 ADD HALLOUMI ^{(v)(gf)} 4.95 ADD FALAFEL ^(vg) 4.95
<i>Baby gem lettuce, caesar dressing, crispy bacon, croutons, parmesan shavings, anchovy crumb</i>		
BULGUR WHEAT SALAD ^(vg)	13.95	
<i>Roasted butternut squash, mixed salad leaves, toasted pumpkin seeds, lemon dressing</i>		

MAINS

GLAZED CONFIT PORK BELLY ^(gf)	19.95	SIGNATURE AGED RIB-EYE CHEESEBURGER	18.5
<i>Confit pork belly, potato rösti, pork crackling, sautéed spinach, bone marrow gravy</i>		<i>Hand-crafted aged-rib cap beef patty, toasted sesame seed brioche bun, American cheese, baby gem lettuce, beef tomato, pickled red onion, gherkin ketchup served with French fries</i>	
PROVENÇAL FISH BOUILLABAISSE ^(gfa)	22.5	8oz 50-DAY AGED BLACK ANGUS RIBEYE STEAK	29.95
<i>Black bream, garlic prawns, hake, crispy potatoes, fresh parsley, aromatic tomato stock served with slow-roasted garlic aioli, served with sourdough</i>		<i>8oz rib eye steak, triple-cooked chips, rocket & parmesan salad, peppercorn sauce</i>	
KENTUCKY STYLE CRISPY DUCK ^(gf)	19.95	STEAK FRITES ^(gf)	24.95
<i>Crispy duck leg, French fries, slaw salad, pineapple ketchup</i>		<i>8oz flank steak, French fries, rocket & parmesan salad, peppercorn sauce</i>	
FISH & CHIPS ^(gf)	18.95	RIGATONI VEGETABLE RAGÙ ^(vg)	17.95
<i>Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce & lemon wedge</i>		<i>Rigatoni pasta, vegetable ragù sauce, vegan parmesan cheese</i>	
HALLOUMI & CHIPS ^{(v)(gfa)}	17.95	KING PRAWN & LOBSTER RIGATONI	19.95
<i>Crispy battered halloumi, triple-cooked chips, crushed minted peas, tartare sauce</i>		<i>King prawns, cream lobster sauce, rigatoni pasta, cherry tomatoes, fennel cress</i>	
ROSEMARY & GARLIC CHICKEN ^(gf)	19.95		
<i>1/2 boneless chicken, parmentier potatoes, salsa verde, rocket salad</i>			

SIDES

FRENCH FRIES ^{(vg)(gf)}	4.95
TRIPLE-COOKED CHIPS ^{(vg)(gf)}	4.95
CREAMED POTATO ^{(v)(gf)}	4.5
ROCKET & PARMESAN SALAD ^{(vg*)(gf)}	4.5
SAUTÉED SPINACH ^{(vg*)(gf)}	4.25
TOMATO & ONION SALAD ^{(vg)(gf)}	4.5
EXTRA FINE BEANS ^{(vg)(gf)}	4.25

SAUCES

PEPPERCORN SAUCE ^(gf)	4.5
SALSA VERDE ^{(vg)(gf)}	4.25
SLOW-ROASTED GARLIC AIOLI ^{(v)(gf)}	4.25
BONE MARROW GRAVY ^(gf)	4.25

DESSERTS

SUMMER STRAWBERRY CHEESECAKE ^(v)	9.95
<i>Fresh strawberries, strawberry coulis</i>	
DARK CHOCOLATE FONDANT ^(v)	10.5
<i>Warm dark chocolate fondant, vanilla ice cream, dark chocolate sauce</i>	
TIRAMISU ^(v)	8.95
<i>Espresso coffee, amaretto biscuits, mascarpone cream</i>	
STICKY TOFFEE PUDDING ^(v)	8.95
<i>Warmed sticky toffee pudding, toffee sauce, vanilla ice cream</i>	
CHOCOLATE BROWNIE ^(vg)	8.95
<i>Warmed rich chocolate brownie, plant-based vanilla ice cream</i>	
SELECTION OF ICE CREAMS & SORBETS - 3 SCOOPS ^(vg*)	7.5
<i>Vanilla - Chocolate - Strawberry - Salted Caramel - Mango sorbet - Strawberry sorbet - Passionfruit & Banana sorbet</i>	
ARTISAN BRITISH CHEESE BOARD ^{(v)(gfa)}	12.95
<i>Hand selected British cheese, Butlers Farmhouse Cheddar, Somerset Brie, Stilton with wholegrain crackers, seasonal grapes, fig & orange chutney</i>	