BELLHOUSE
BRASSERIE & BAR

FOR THE TABLE

MIXED BREADS 7.95
Grilled sourdough, rosemary focaccia, grissini breadsticks, truffle butter.

OLIVES (vg)(ngci*) 5.50
Bella di Cerignola mixed olives.

SMOKED CHICKEN WINGS (ngci*) 9.50
Crispy chicken, garlic aioli, pickled red onion, fresh red chilli, spring onion

ARANCINI PEPERONATA (v) 6.95
Crispy, breaded Italian rice balls stuffed with a savory mixture of stewed red peppers and melting mozzarella with garlic aioli.

CHARCUTERIE AND CHEESE BOARD 18.95
Cured meats, Welsh cheddar, French Brie, sourdough, cornichons, apple and cider brandy chutney.

VEGETARIAN ANTIPASTI BOARD (v) 17.95
Olives, houmous, beetroot tart, falafel, grilled halloumi cheese, arancini bites, sourdough, bread sticks, cornichons, cherry vine tomatoes.

STARTERS

FRITTO MISTO 9.50
Tempura squid, tempura vegetables, frisée lettuce, spring onions, red chillies, sweet chilli dressing.

BEETROOT TART (vg) 8.95
Warm beetroot tart, houmous, frisée lettuce, candy beetroot and herb oil.

TWICE BAKED CHEESE SOUFFLÉ (v) 9.50
Light, airy, and enriched with mature Cheddar and Gruyère, baked twice for a perfectly risen, velvety finish. Served with pomodoro sauce and roast cherry tomatoes.

BUFFALO BURRATA (v) 9.50
Hand -pulled burrata with a red pepper tepanade, black olives, baby plumb tomatoes on a sourdough crouton, vinaigrette and basil.

SMOKED SALMON (gfa) 10.95
Finely sliced smoked salmon served with lemon, capers, cavier, dill crème fraîche and sourdough toast.

CHICKEN, COCONUT AND LEMONGRASS SOUP 7.95
A fragrant Thai-inspired soup featuring tender chicken simmered in a rich coconut broth, delicately spiced with lemongrass, galangal, ginger, and kaffir lime leaves.

VEGETABLE AND RED LENTIL SOUP (vg) 7.50
A blend of seasonal vegetables and red lentils, simmered slowly for a rich, warming flavour. Served with fresh herbs and crusty bread.

BEEF & CHIANTI CROQUETTES 9.50
Golden beef & Chianti croquettes. Rich, melt-in-your-mouth, beef wrapped in a delicate crumb. Served on a carrot purée finished with garlic aioli and pea shoots.

SALADS

CAESAR SALAD 14.95
Crisp romaine lettuce tossed in a creamy Caesar dressing with garlic croutons, shaved Parmesan, pancetta and anchovies.

SUPERFOOD SALAD (vg)(ngci*) 14.95
A vibrant mix of quinoa, avocado, roasted courgette, tenderstem broccoli, Frisée lettuce and toasted seeds, tossed with a zesty lemon & herb dressing.

Add Halloumi (v)(ngci*) 4.95
Add Grilled Chicken Breast (ngci*) 5.95
Add Falafel (vg) 4.95

MAINS

CHICKEN TIKKA MAKHANI
Marinated chicken, creamy Makhani sauce, Kachumber salad, choice of gunpowder fries or basmati rice.
19.95

MISO BAKED COD
Miso marinated cod loin, carrot purée, tempura vegetables, finished with fresh coriander and lemon.
19.95

FISH AND CHIPS (ngci*)(va)
Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce and lemon wedge.
18.95

PORK TENDERLOIN
Tender pork fillet wrapped in smoked bacon, creamed mash, tenderstem broccoli, spinach, peppercorn sauce.
18.95

SIGNATURE HAND RAISED PIE (vga)
Your choice of deep filled steak and ale with beef gravy or vegan cauliflower, spinach and lentil with Pomodoro sauce, triple-cooked chips, roast carrots and seasonal greens.
19.95

SLOW COOKED LAMB SHANK
A generous 15oz lamb shank, slow-cooked for perfect tenderness in a fragrant mint and rosemary jus, accompanied by buttery mashed potato and tenderstem broccoli.
27.95

CHICKEN AND BLACK TRUFFLE RAVIOLI (va)
Chicken breast with fresh pasta parcels filled with a rich black truffle & ricotta blend, served in a silky Parmesan & truffle cream. Finished with black truffle seasoning & herb oil.
17.95

GARLIC & HERB HALF ROAST CHICKEN (ngci*)
1/2 roast chicken, fries, garlic aioli, rocket & Parmesan salad.
18.95

BRAISED BEEF WITH CARAMELISED ONION
Slow cooked braised beef, Marco Pierre White gratin potato, carrot purée, spinach, red wine sauce.
24.95

SMOKEY CAULIFLOWER, TOMATO AND AUBERGINE CASSEROLE (vg)
Giant couscous, tomatoes and mixed herbs.
17.95

LASAGNE AL FORNO
Traditional oven-baked lasagne layered with rich beef ragù, creamy béchamel and mozzarella, finished with Parmesan, vine tomatoes and fresh basil.
17.95

FROM THE GRILL

SIGNATURE CHEESEBURGER
Hand-crafted aged- beef patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce served with french fries.
18.95

GARDEN BURGER (vg)(gfa)
Crisp coated vegetable patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce served with french fries.
17.95

8oz DRY AGED RIBEYE STEAK
8oz 28 day dry aged rib eye steak, triple-cooked chips, rocket & Parmesan salad, grilled tomato, portobello mushroom and onion rings.
34.95

STEAK FRITES (ngci*)
8oz steak, french fries, rocket and Parmesan salad, peppercorn sauce.
24.95

PIZZAS

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

DIAVOLA 17.95
Tomato, pepperoni, 'nduja, mozzarella, fresh red chilli.

MARGHERITA (v) 15.95
Rich marinara tomato sauce, mozzarella, beef tomatoes, bambini mozzarella balls, fresh basil.

VEGAN RUSTICA (vg) 15.95
Tomato, grilled vegetables, vegan mozzarella, fresh basil.

POLLO AL FUNGI 17.95
Tomato, grilled chicken, forest mushrooms, mozzarella, fresh basil, truffle oil.

SIDES

ONION RINGS (vg) 4.25

ROCKET AND PARMESAN SALAD (v) 4.50

CHILLI AND GARLIC TENDERSTEM BROCCOLI (vg)(ngci*) 4.50

SAUTÉED OR CREAM SPINACH (vg)(ngci*) 4.25

CURRY GARNISH (vg) 4.50
Poppadum, tear drop naan bread, mango chutney

FRENCH FRIES (vg)(ngci*) 4.95

STEAK GARNISH (vg) 4.50
Portobello mushroom, grilled tomato & onion rings

TRIPLE COOKED CHIPS (vg)(ngci*) 4.95

RED WINE JUS (vg)(ngci*) 3.25

PEPPERCORN SAUCE (v)(ngci*) 3.25

SLOW-ROASTED GARLIC AIOLI (v) 3.25

(vg) Vegan (v) Vegetarian (va) Vegetarian Option Available (vg*) Vegan Optional (gfa) Gluten Free Alternative
While we offer dishes created with no gluten containing ingredients (NGCI), our kitchen handles wheat/gluten, and cross-contamination could still occur.
If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal.
A 12.5% discretionary service charge will be added to your bill.

SANDWICHES

CHICKEN CLUB 12.95
Sourdough, grilled chicken breast, crispy bacon, baby gem lettuce, fresh tomato, mayonnaise.

BACON AND BRIE 10.95
Sourdough, bacon, tomato, French Brie, rocket, red onion marmalade.

CAPRESE SALAD 10.50
Fresh mozzarella, ripe tomatoes and basil layered on toasted sourdough with extra virgin olive oil and a touch of balsamic glaze.

HOT PASTRAMI 9.95
Ciapanini bread roll, Pastrami, Swiss cheese, caramelised red onion, frisée lettuce, beef tomatoes.

CHICKEN AND BLUE CHEESE WRAP 9.95
Chargrilled chicken breast with gem lettuce, tomato, red onion, and a rich blue cheese mayo and crisp onions served in a warm tortilla.

FALAFEL AND HOUMOUS SALAD WRAP 9.95
Crispy falafel with smooth houmous, fresh salad, and a vibrant green pesto, wrapped in a soft tortilla.

DESSERTS

CHOCOLATE AND CARAMEL CHEESECAKE (v)(gfa) 8.95
A rich, plant-based chocolate and caramel cheesecake on an Oreo crumb base, served with vegan vanilla ice cream.

CHURROS AND DIPS (v) 7.95
Warm, freshly fried churros dusted with cinnamon sugar, served with strawberry sauce, rich chocolate dip, and dulce caramel.

STICKY TOFFEE PUDDING (v) 8.95
Warm sticky toffee pudding served with a rich caramel sauce and vanilla ice cream.

BANOFFEE CHOUX (v) 9.50
Choux bun filled with a creamy banoffee center on a coco soil, topped with banana mousse finished with caramel sauce and a fruit gel.

APPLE CRUMBLE CHEESECAKE (v) 9.50
Biscuit base cheesecake with an apple crumble twist, served with sweet crumble and apple gel.

DARK CHOCOLATE CAKE (v) 8.95
Caramel custard, honeycomb crumb, chocolate sauce.

ICE CREAMS (v) **AND SORBETS** (vg)(ngci*) 7.50
Choose any three scoops from our refreshing sorbets and ice creams.
SORBETS — Strawberry and champagne, raspberry, or lemon.
ICE CREAMS — Chocoholic heaven, salted caramel, succulent strawberry, honeycomb.

CHEESEBOARD (v) 12.95
Hand selected cheeses, Colliers Welsh Cheddar, French Brie, Stilton with wholegrain crackers, seasonal grapes, Kentish pear and wine chutney.

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Menu opens up
along the middle