BEEF OR PORCHETTA SARNIE, ROASTIES AND GRAVY;
BEEF - 10.50
PORCHETTA - 9.00

TO THEE BE THE BAND OF COMRADES DEDICATED
THE BELL ON MULNESTRETE

3 COURSES £30.00
(WITH LARGE ROAST)
3 COURSES £27.50
(WITH SMALL ROAST)

SUNDAY MENU

FRESH OYSTERS 4.00, TRIO 10.00, ½ DOZEN 18.50 - LEMON & TABASCO, HOT SAUCE OR MIGNOETTE (G*)

FRESH HOMEMADE BREAD, SEASONAL BUTTER 3.00 (V)

COD CHEEK SCAMPI, TARTARE SAUCE 8.50 (G*)

LEEK & LANCASHIRE CHEESE TART, BEETROOT CARPACCIO 8.50 (V)

ROMANESCO TEMPURA, CHARRED CAULIFLOWER PUREE, PICKLED RADISH SALAD 8.00 (VE) (G*)

BLACK PUDDING & PORK SCOTCH EGG, LEEK, BACON, CREAM 8.00 (G*)

HERITAGE TOMATOES ON SOURDOUGH 8.00 (VG) (GFO*)

CHICKEN ROAST (ON THE BONE) - LARGE 18.00 - SMALL 14.00

BEEF SIRLOIN ROAST - LARGE 19.50 - SMALL 15.00

PORK BELLY ROAST (PORCHETTA STYLE) - LARGE 19.50 - SMALL 15.00

VEGAN ROAST BEEF - LARGE 17.50 - SMALL 14.00

MINI ROAST 7.50

(ALL SERVED WITH ROAST POTATOES, HONEY GLAZED CARROTS, TENDERSTEM BROCCOLI, SWEET MASH, YORKSHIRE PUDDING & HOUSE GRAVY)

CAULIFLOWER CHEESE 5.00 EXTRA ROASTIES 4.00 EXTRA YORKSHIRE PUDDING 2.00

CHOCOLATE, GUINNESS & BLACK CAKE 8.00

YORKSHIRE BASQUE-STYLE CHEESECAKE WITH SEASONAL GARNISH (ASK SERVER) 8.00

STICKY TOFFEE PUDDING 8.00

ALL BRITISH CHEESEBOARD 12.50 (+ 3.00 SUPP ON 3 COURSE DEAL)

CHESHIRE FARM ICE CREAM | 1 SCOOP 2.50 | 3 SCOOPS 6.50
(PLEASE ASK A MEMBER OF THE TEAM FOR TODAY'S FLAVOURS)

YORKSHIRE PUDDING & MAPLE SYRUP 3.50

For any allergen or dietary requirements please ask a member of staff

*OUR KITCHEN HANDLES GLUTEN-CONTAINING INGREDIENTS. WHILE WE TAKE PRECAUTIONS DURING PREPARATION, WE CANNOT GUARANTEE A COMPLETELY ALLERGEN-FREE ENVIRONMENT