



## Menu

### Starters

**Soup of The Day** Wallis The Baker Bread  
**Pressed Pork Terrine** Spiced Rhubarb Chutney & Toasted Brioche  
**Fritto Misto** Calamari & Whitebait, Salsa Verde & Aioli  
**Heritage Tomato Bruschetta** Garlic, Basil & Olive Oil

### Mains

**Roasted Gammon Loin** Fried Egg & Hand Cut Chips  
**Classic Cheeseburger** 6oz Beef Patty, American Cheese, Gherkin, Onion & Burger Sauce  
**Smoked Haddock Risotto** Poached Egg, Parmesan Crisp & Rocket  
**The Bells Five Bean Chilli**, Basmati Rice, Sour Cream & Poppy Seed Coriander Bread

### Homemade Desserts

**The Bells Mincemeat Bakewell Tart** Vanilla Ice Cream  
**Vanilla Creme Brulee** Cantuccini Biscuits  
**Apple & Rhubarb Crumble**, Vanilla Custard  
**A Selection of Cheshire Farm Ice Cream**  
(Vanilla, Strawberry, Chocolate, Honeycomb, Muscavado)  
**Add a warm Belgian Waffle & Butterscotch Sauce for a supplement of £1.50**  
**The Bells Cheeseboard** White Fox, Nantwich Blue, Perl Wen Brie  
Peters Yard Artisan Swedish Crispbread, Biscuits, Fruit Cake & Traditional Garnish for a  
supplement of **£2.00**

Two Courses - £15.95

Three Courses - £19.95

Please note that a deposit of **£5** per person  
is required upon booking your event along with a pre order