

THE Bell Inn

W A L B E R S W I C K

SUNDAY LUNCH

Available seasonally, October - April

STARTERS & LIGHTER BITES

Homemade soup of the day	£7
Chicken liver pate, pickled vegetables, Suffolk chutney, sourdough toast	£8
Breaded whitebait, granary bread, house salad, tartare sauce	£8
Smoked haddock, leek and potato chowder, toasted sourdough bread	£9

MAIN COURSES

Roasted black treacle topside of beef, horseradish, Yorkshire pudding, roast potatoes, honey roasted parsnip, seasonal vegetables, gravy	£19
Roasted pork loin, pork sausage meat and sage stuffing, Yorkshire pudding, roast potatoes, honey roasted parsnip, seasonal vegetables, gravy	£18
Roasted sweet potato nut roast, roast potatoes, Yorkshire pudding, gravy	£16
Adnams Broadside and beef pie, chips, peppercorn sauce, vegetables	£17
Spiced chickpea and feta burger, brioche bun, chips, celeriac remoulade	£16
Adnams beer battered fish and chips, tartare sauce, garden peas	£17
Wholetail scampi, chips, garden peas	£16
The Bell fish pie, creamy mash, mature cheddar, crispy kale	£18

EXTRA SIDES

Cauliflower cheese	£3.95
Two Yorkshire puddings	£1.50
Roast potatoes	£3.95
Seasonal vegetables	£3.95

Please see our specials board for our children's menu and selection of desserts

Our menus are locally sourced, responsibly produced and sustainably delivered

For dietary requirements, please speak to a member of our team. Adults require around 2000 Kcal a day.



ADNAMS
SOUTHWOLD