



Here at the Bell & Whistle not only are we conscious of giving you the best dining experience, but we're also playing our part in reducing the problems associated with over-consumption of meat. Fear not, this doesn't mean your taste satisfaction needs to suffer, as our brigade of chefs create the most delicious dishes using the freshest and most seasonal vegetables. Don't fancy meat-free just yet? Not a problem, everyone is welcome here with meat and fish extras available for those who want to create their own flexitarian feast. Simply tuck in and enjoy!

Starters

BBQ BEETROOT
dark miso and citrus granola
8.95

PUMPKIN PUREE
five spice and salt baked pear
9.45

BREAD BASKET
butter, olive oil, vinegar and rock salt
3.45

WHITE BEAN RAGOUT
curly kale and oyster mushroom 'ribs'
8.45

ROASTED SPROUTS
vadouvan, caramel and cheese sauce
9.45

 **Mains** 
the heart of your dish

THE BELL & WHISTLE RATATOUILLE
caper and raisin dressing
13.95

MARINATED DAIKON
shiitake dashi and shizo
14.45

CELERIAC BAKED IN SALT CRUST
pickled plum and celeriac jus
13.95

FRIED CAULIFLOWER
spinach, dhal and mild korma sauce
12.45

 **Extras** 
to compliment your dish

ORKNEY SCALLOP BAKED IN BREAD
7.95 per piece

HERB CRUSTED COD LOIN
6.95 90g

SLOW COOKED BRAISED BEEF
glazed in red wine jus
8.45 90g

PORK CHOP
apple sauce
5.45 single **9.95** double

THE BELL & WHISTLE SUNDAY ROAST

Join us every Sunday for our chef's roast served with all the trimmings. Please ask your waiter for more information.

Desserts

PURE CHOCOLATE TART
blackberry compote
and rum
7.95

MANGO RICE PUDDING
yoghurt sorbet
6.95

PEAR TRIFLE
citrus meringue
6.45

KIRKHAM'S LANCASHIRE CHEESE
beetroot chutney
12.45

There is a discretionary 12.5% service charge added to your bill. All above prices are inclusive of VAT.
Please inform your server if you have any allergies or require information on ingredients used in our dishes.