

BELLS OF PEOVER

TASTE THE HISTORY | SAVOUR THE FLAVOUR

SMALL PLATES & STARTERS...

Grilled Goats Cheese Tart | butter puff pastry, grilled goats cheese, beetroot chutney, hot acacia honey | £9.50

Seared West Coast Mackerel | horseradish emulsion, pickled cucumber (*gfa*) | £10.50

Smooth Chicken & Cognac Parfait | griottine cherry, crispy onions, sourdough thins (*gfa*) | £12

Smoked & Poached Salmon Crostini | butter toasted sourdough, avocado, salted lemon (*gfa*) | £11.50

Summer Vegetable Soup | warm focaccia, cheshire butter (*gfa*) | £8.50

Sweet Chilli Sticky Beef | edamame beans, iced vegetables, sesame dressing | £9.50

Tempura King Prawn | sriracha mayonnaise, chorizo crumble, crispy coriander | £10.50

SANDWICHES AND SALADS...

Classic Caesar Salad | crisp romaine, olive oil croutons, parmesan shavings, marinated anchovies | £14

Classic Caesar Salad with Grilled Chicken | £18

Sticky Chilli Beef Salad | dressed asian slaw, chinese leaf, sweet chilli & coriander, sesame seeds | £18

Greek Salad | crumbled feta, sun blushed tomato, marinated olives, wild rocket | £16

Hot & Cold Smoked Salmon Salad | pickled & fresh cucumber, mixed baby leaf, dill & creme fraiche | £18

Avocado & Poached Hens Egg Salad | pickled shallots, mixed leaf, balsamic & olive oil dressing | £15

Parma Ham & Pear Salad | mixed leaf, roasted walnut & blue cheese, honey, walnut & miso pesto | £16

Open sandwiches served on toasted homemade focaccia slab with dressed leaf salad...

Fish Finger | battered haddock goujons, crisp romaine lettuce, homemade tartare sauce | £14

Grilled Goats Cheese | sun blushed tomato, red onion marmalade, hot honey | £12

Mediterranean Chickpea Hummus | olives, feta, spring onion & sun blushed tomato, crispy onions | £12

4oz Sirloin Steak | boursin mayonnaise, rocket | £15

MAINS

BELLS OF PEOVER | THE COBBLES | LOWER PEOVER | KNUTSFORD | CHESHIRE | WA16 9PZ

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Roast Rump of Lamb | home dried tomato risotto, parmesan, wilted rocket, red wine jus (*gfa*) | £28

Bells Smash Burger | Monterey Jack cheddar, house burger sauce, toasted linseed bun, seasoned fries (*gfa*) | £19

Cheese & Onion Pie | triple cooked chips, roasted carrots, roast vegetable gravy | £18

Chef's Choice Pie | check the board or ask your host for details | £18

Lemon & Pink Peppercorn Chicken | Lyonnaise potatoes, smoked bacon, charred little gem (*gfa*) | £25

Crab & Prawn | fresh egg pasta, shellfish cream, tomato & tarragon | £28

Dizzy Blonde Battered Haddock | triple cooked chips, crushed garden peas, homemade rustic tartare sauce | £19

Sea Bass Nicoise | warmed new potatoes, anchovies, tomatoes, green beans & kalamata olives (*gfa*) | £22

Spinach & Feta Strudel | toasted pine nuts, buttered leeks & parmesan cream | £21

From the Chargrill...

with roasted tomato, grilled flatcap mushroom, crisp onion rings, watercress & triple cooked chunky chips

8oz Cumbrian Fillet Steak (*gfa*) | £40

10oz Cumbrian Sirloin Steak (*gfa*) | £35

12oz Bacon Chop | honey & tarragon butter glaze (*gfa*) | £22

Peppercorn Cream | Gorgonzola Blue Cheese | Red Wine & Shallot | sauces £5 each

SIDES

Triple Cooked Chunky Chips | £5 Seasoned Skinny Fries | £5

Salt & Pepper Chilli Fries | £6 Truffle & Parmesan Fries | £7

Seasonal Buttered Vegetables with Crispy Onions & Soft Herbs | £5

Freshly Baked Homemade Focaccia, Aged Balsamic & Kalamata Olives | £8