

✦ **FOUR BELLS INN** ✦
SUNDAY

To Start

Selection of breads, olive oil, balsamic £5 Marinated olives £4

Soup

Seasonal soup, fresh bread (gfa) £5

Bresaola

Carpaccio of salted beef, pickled radishes, beetroot puree (gf) £7

Fish

Traditional Cullen Skink, smoked haddock, leek & potato (gf) £7

Mushroom

Button mushrooms, served on toasted sourdough, creamy stilton sauce (gfa, vea) £6

Breakfast

Black pudding, poached egg, crispy pancetta, tomato concasse £7

Main Courses

Sunday Roasts

Topside of Derbyshire Beef (served rare) £13

English Leg of Lamb £14

12 hour Slow Roasted Stuffed Pork Belly £13

Cornfed Chicken Breast £15

Vegetable Wellington (vea) £12

All served with seasonal vegetables, roasties, yorkshire pudding & gravy

Cod

Freshly beer-battered cod, marrowfat mushy peas, hand-cut chips, tartare & lemon (gfa) £13

Pies

Handmade pie of the week - see our specials board £12

Stew

Celeriac, mustard & beans, fluffy dumplings, seasonal greens (gfa, vea) £12

Burger

8oz local beef burger , smoked applewood, bacon, tomato & gherkin relish, hand-cut chips (gfa) £12

Blackbean burger , sweet chilli mayo, salad, hand-cut chips (vea) £12

Steak

6oz Heart of Rump £16.5

Grilled portobello mushroom & tomato, leaves, hand-cut chips (gf) (ask for sauces - £2 supplement)

Side Orders

Hand-cut chips / onion rings £3

Sweet potato fries / red cabbage in honey / skinny fries £3.5

Halloumi fries / mixed seasonal vegetables / Cauliflower cheese £4

Please speak to our staff regarding allergen advice. Some dishes may contain small bones or shot.

GFA - dish can be made to be gluten free VEA - dish can be made to be vegan