

# OLDE BELL - SUMMER

## PLATTERS

MEAT PLATTER **20.00**  
cured meats, cheese of the day,  
sausage roll, chicken liver pate,  
olives, sourdough

FISH PLATTER **20.00**  
smoked salmon, prawn cocktail,  
smoked mackerel, picked mussels,  
tempura prawn, marie rose dressing,  
sourdough

VEGAN PLATTER **GFA V VE 17.00**  
Selection of vegetables, couscous  
stuffed peppers, falafel bites, veggie  
kofta, olives, hummus, toasted pitta

## SIDES

Chunky chips, rosemary salt **4.25**

Sweet potato fries **V VE 4.25**

Battered onion rings, garlic mayo **V VE 4.25**

Mixed leaf salad **GF V VE 4.25**

Halloumi fries **V 4.25**

Dirty fries, **GF 6.25**  
crispy onions, jalapeno, bacon bits, cheese,  
sweetchilli mayo

## GRILLED PLATES

Grilled beef burger, gem lettuce, beef tomato,  
gherkin, relish, smoked cheddar, brioche bun **GFA 14.00**

Plant burger, gem lettuce, beef tomato,  
gherkin, relish, vegan brioche bun **GFA 13.00**

Lamb kofta, pomegranate couscous, mint  
yoghurt, flatbread **GFA 16.00**

Half chicken , grilled mushroom and tomato **GF 15.00**

Tuna steak, pineapple salsa, mixed salad **GF 16.00**

Hot dog, crispy onions, american mustard,  
bricohe bun **14.00**

Grilled gammon steak, grilled pineapple,  
pea rosti **GF 18.00**

## CHILDRENS

ALL SERVED WITH FRIES OR SIDE SALAD

BBQ beef burger, lettuce tomato, cheese **GFA 7.50**

Buttermilk chicken burger, lettuce tomato  
cheese **GFA 7.50**

Plant Burger, lettuce, tomato **GFA VE 7.50**

Hot dog **7.50**

**V - VEGETARAIAN    VE - VEGAN    VEA - VEGAN AVAILABLE**  
**GF - GLUTEN FREE    GFA - GLUTEN FREE AVAILABLE**

PLEASE SPEAK TO A MEMBER OF OUR TEAM ABOUT ANY ALLERGENS OR DIETARY REQUIREMENTS.  
12.5 % DISCRETIONARY SERVICE CHARGE IS APPLICABLE TO YOUR BILL