

## LIGHT BITES & PLATTERS

- Soft Shell Crab (GF)** 15.95  
in a southern fried coating, lime and chipotle mayo and salad garnish
- Sirloin Steak Sourdough Tortilla Wrap** 15.95  
chimichurri, sour cream, avocado, pine nut and blushed tomatoes
- Antipasti (GFO)** 15.95  
cured meats and vegetables, Manchego cheese, ciabatta, oil and balsamic
- Maple and Bourbon Glazed** 16.95  
**Baby Back Ribs (GF)**  
cabbage and apple slaw, elote style corn cob and skinny fries
- Seafood Board (GFO)** 16.95  
½ pint of shell on prawns, hot and cold smoked salmon, smoked mackerel, cockle meat, granary bread and butter

## SANDWICHES

(Monday - Saturday 12pm – 2:30pm)

- Deli Club Sandwich** 9.50  
chicken, chorizo, Emmental cheese, lettuce, tomato, red onion and honey mustard mayo on toasted white or granary bread
- Fresh Cromer Crab** 9.00  
chilli and lime mayo, endive lettuce in a warm soft brioche sub roll
- Brie and Bacon** 8.50  
streaky bacon, Somerset brie and red onion marmalade on white or granary bread
- Veggie Wrap (V)** 9.00  
curried chickpeas, onion bhaji, mint yoghurt, mango and fresh spinach in a sour dough wrap

## MAIN COURSES

- Bell Inn Burger** 15.95  
8oz home-made beef burger, Emmental cheese, streaky bacon, lettuce, tomato, gherkin, onion marmalade and mayo
- Minted Lamb Burger** 15.95  
fennel slaw, lettuce, onion marmalade and grilled halloumi
- Moving Mountain Vegan Burger (V) (VO)** 15.95  
lettuce, tomato, gherkin, red onion chutney and vegan mayo
- Blue Bell Burger** 15.95  
8oz home-made beef burger, roasted shallots, Suffolk blue cheese, lettuce, sweet pear mayo and crispy onions
- All burgers are served with fries
- Fish and Chips (GF)** 16.95  
prime cod fillet in home-made gluten free batter with hand cut chips, pea purée, fresh lemon and tartare sauce
- Bell Ploughman's (GFO)** 15.95  
mature cheddar, Suffolk blue cheese, Dijon smoked ham, pickles, scotch egg, and crusty baguette

## ON THE SIDE 3.95

- Home-made Onion Rings (GF) (V)**
- Home-made Hand Cut Chips or Fries (GF) (V)**
- Home-made Red Cabbage and Apple Slaw (GF) (V)**
- Two Elote Corn Cobs (GF) (V)**  
brushed with lime mayo, chilli and pecorino cheese
- Little Gem Wedge Salad (GF) (V)**  
goats cheese dressing, lemon zest and toasted seeds



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Please speak to your service team if you have any allergies or dietary requirements  
(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VE) Vegan (VO) Vegan Option