

THE FIVE BELLS

EASTRY

SUNDAY ROAST MENU

ADULTS - CHILDREN

1 COURSE = £15.50 - £8.50

2 COURSES = £19.70 - £10.50

3 COURSES = £23.90 - £12.50

STARTERS

Classic prawn cocktail served with brown bread & butter GF DF

Creamy stilton mushrooms served on garlic bread GF V

Battered calamari served with lemon mayo DF

Chefs soup of the day V VG GF D

MAINS

All our roast dinners are served with roast potatoes, yorkshire pudding, stuffing, a selection of fresh vegetables & gravy.

Roast topside of Beef DF GF

Roast leg of Lamb DF GF

Chefs weekly choice of loin of pork, chicken breast or gammon DF GF

Portobello mushroom stuffed with slow cooked peppers and onion, topped with brie, served with tomato & herb sauce V VG DF GF

DESSERTS

Homemade fruit crumble served with ice cream, cream or custard GF

DF V VG

Homemade cheesecake served with ice cream or cream V

Please make sure you are aware of any allergy & dietary requirements. Let our servers know & they can help you modify the dishes.