

BELL'S DINER & BAR ROOMS

LUNCH 12-3 EARLY EVE 6-7 THURSDAY 15 SEPTEMBER 3 * DISHES AND A GLASS OF WINE £15

BELL'S PEACH PUREE WITH PROSECCO	6.5
BELL'S PICKLES	3
JAMON BUTTER WITH BELL'S BREAD	3
SALTED VALENCIAN ALMONDS	3.5
SALT COD FRITTERS WITH AIOLI	5.5
IBERICO SALCHICHON	5
QUESO PREGONDON WITH FIGS AND HONEY	6
BEETROOT, CHICKPEA AND TAHINI MEZZE*	4
PADRON PEPPERS *	4
CHICKEN OYSTER PINCHO MARINATED IN CHIPOTLE WITH HARISSA YOGHURT *	4
CHARCOAL-GRILLED LEEKS, YOGHURT, CHILLI AND DRIED MINT *	4.5
TURKISH FALAFEL WITH TAHINI SAUCE *	4.5
RUNNER BEAN, TOMATO, BLACK OLIVE AND BASIL SALAD *	5
FRIED MARROW WITH ALLSPICE, SWEET ONIONS AND MINT YOGHURT *	6.5
RED GRAPE, CHICORY, FENNEL, CELERY AND ALMOND SALAD WITH GOAT'S CURD	7.5
SEARED SALT AND PEPPER PRAWNS *	10
SEARED ONGLET WITH RAINBOW CHARD, GIROLLES AND GARLIC BUTTER	12

**SERVICE IS NOT INCLUDED EXCEPT FOR TABLES OF SIX OR MORE WHEN A
DISCRETIONARY 10% IS ADDED TO THE FINAL BILL**