

Gift Vouchers

For that special occasion, for friends or family, or to simply say thank you, why not give a personalised Bell Inn gift voucher? Please ask for details.

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menu

Below are some of the local suppliers used by The Bell Inn, as part of our commitment to use the freshest local ingredients



Country Inn at Welford-on-Avon

A. W. Lashford & Son - Hall Green, Birmingham
Famous for their award-winning and locally produced handmade sausages.

Clever Cuisine - Beech Tree Farm, Bidford-on-Avon
Suppliers of our scampi and whitebait.

Colin Smith Butcher - Welford-on-Avon
Our local village butcher who believes in quality over price, supplying the best Scotch beef, English lamb, pork and seasonal game. Apart from the beef, local sources of supply are always used when available.

Fowlers Forest Dairies - Forest Farm, Earlswood
The oldest family of cheese makers in Britain, they make all their own Cheddar and Derby cheeses including their own Forest Blue. In addition, they are also suppliers of a wide range of quality British cheeses.

Fromage to Age - Chipping Campden
Sources and supplies a wide variety of British artisan cheeses to the specialist catering and retail trades.

Hay Way Farm Dairy - Willersey, nr. Broadway
Supply milk, cream, butter, yoghurt and free range eggs, all produced on the farm from their own animals.

Henley Ice Cream
Originally known as Tudor Dairies, Henley Ice Cream has operated from a famous 16th Century building in Henley in Arden since the early 1930's. This family run business supplies more than 40 flavours of locally made ice cream.

Scarrotts of Tiddington
A long established supplier of fresh fruit and vegetables, they not only buy their produce from the market, but also source goods from local farmers and market gardeners.

Truffles Chocolatier - Stratford-upon-Avon
Suppliers of fine quality handmade chocolates and Belgium's famous Leonidas chocolates.

Tudor Sea Foods - Birmingham Wholesale Fish Market
Trading from the market for fifteen years, proprietor Grant originally hails from Grimsby where his father also traded in fish. His fish is sourced from the British ports of Newlyn, Brixham, Aberdeen, Peterhead and of course Grimsby.

Turkey Talk - Balsall Common, Coventry
Established in 1956 to breed Christmas turkeys, this third generation family business now specialise in producing corn-fed turkeys and supplying local poultry and game.

West's Bakery - Wellesbourne, Warwickshire
Makers of traditionally baked fresh bread and pastries.





During appropriate periods of the year we also use local farm shops for seasonal supply.

Please feel free to tell us about other quality, local suppliers or any comments you may have - we appreciate your input.



Starters, Light Meals & Salads

Soup of the moment and rustic bread	£4.95
Melon and prawn tian	£6.25
Deep fried brie with a ginger and apricot compôte	£5.95
Avocado and smoked crispy bacon salad	£6.25
Crispy fried whitebait dusted with cayenne pepper and served with brown bread and butter	£5.75
Breaded goujons of chicken served with a dipping pot of spiced crème fraîche	£6.50
A plate of mixed breads and a selection of olives, served with extra virgin olive oil and balsamic vinegar	£4.50






Smoked salmon with red onion potato salad	£6.50
 Ploughman's lunch - Homebaked ham and Warwickshire Truckle cheese	£8.50
 Home-cooked ham salad	£10.25
 Roast breast of chicken salad	£10.25
 Salad of Scottish smoked salmon and crayfish tails either together or individually	£10.95

All our salads are served with an abundant mixture of fresh seasonal vegetables and fruit.


Please see our specials menu for a further selection of freshly prepared dishes including vegetarian and vegan

Bell-made desserts and a fine selection of English cheeses are available, please ask to see the board

Main Courses

Fresh beer-battered haddock with crushed minted peas and chips	£10.95
 *Breaded whole tail scampi with our own tartar sauce	£9.95
* Sirloin steak (approx. 10oz uncooked weight) served with a flat field mushroom and roasted tomato	£16.95
and to accompany, a peppercorn sauce	£2.50
or blue cheese and walnut butter	£2.50
* Horseshoe gammon with either peaches or local free range eggs ..	£10.95
Breaded garlic chicken stuffed with Arden smoked cheddar cheese on spinach and sweet potato mash	£13.50
 Traditional homemade lasagne with garlic bread and salad garnish ..	£10.25
 *Scrumpy beef and tomato casserole made to a traditional Warwickshire recipe	£11.25
 Lashford's speciality sausages on mashed potato - please look at the specials menu to see how we are serving them today	£10.95
 Minty lamb curry - lean lamb marinated in Indian spices, then cooked with mint to give an unusual combination of flavours	£11.95







* These dishes are served either with a salad or vegetables and a choice of chips, baby boiled or roast potatoes.

 We welcome younger diners and are happy to provide a selection of smaller portions as indicated. Please ask which dishes on the specials menu are suitable. Young diners' main courses are priced from £6.95. We do ask that young diners are well behaved and do not disturb others.

Sunday Roasts

A choice of traditional roasts, with a selection of potatoes and freshly cooked seasonal vegetables. Served all day Sunday.

Sandwiches

 Hot beef with horseradish crème fraîche in ciabatta	£6.75
 Home-baked ham with sundried tomato tapenade	£5.50
 Roast chicken with lemon mayonnaise	£5.50
 Smoked salmon with cream cheese and chives	£6.25
 Prawn and avocado mayonnaise	£6.25
 Warm smoked bacon and brie	£5.75

Side Orders

Bowl of mixed olives	£3.75	Bowl of seasonal vegetables ...	£3.25
Selection of breads	£1.95	Deep-fried onion rings	£2.50
Basket of garlic bread	£2.95	Bowl of chips, mash, baby boiled or roast potatoes	£2.50
Green or mixed salad	£4.50		

To Finish ...

Coffee, either Cafetière, Latte, Espresso or Cappuccino	£2.30
with whipped cream	£3.00
with truffles	£4.75
Liqueur coffee	£4.95
Pot of tea per person	£2.25