

THE FIVE BELLS

All the food is cooked to order which could be possible that the plates don't arrive at the same time to the table

Nibbles & Starters

Marinated Mixed Olives (V, VN, GF, DF)	£3.25
<i>Green and Black Olives Marinated with Garlic, Pepper and Herbs</i>	
Crusty Ciabatta (V, VN, DF)	£2.50
<i>Warm Ciabatta Served with Virgin Olive Oil and Balsamic Vinegar</i>	
Chicken Yakitori (GF, DF)	£4.50
<i>Traditional Japanese Skewers Served with Cucumber and Sesame Salad</i>	
Handmade Dough Stick (V, DF)	£3.50
<i>Served with Alioli, Sour Cream Chipotle and Jalapeño mayonnaise</i>	
Homemade Panko Botton Mushrooms (V, DF)	£4.25
<i>Breaded Panko Botton Mushrooms served in a Bowl with Bloody Mary Sauce and Sweet Chilli Dipping</i>	
Crispy Halloumi Fries (V, GF)	£5.95
<i>Crispy and Slightly Salty Shallow-Fried Halloumi Fries with Chipotle yogurt</i>	
Cucumber and Avocado Salad (V, VN, GF,DF)	£6.95
<i>Fresh Salad with Marinated Cucumber with Sesame Seeds, Baby Leaves, Cherry Tomato, Thinly Cut Red Pepper, Roasted Beetroot and Avocado with an Avocado Vinagrette</i>	
Pork Belly Chorizo Scotch Egg (DF)	£6.25
<i>Homemade Chorizo Scotch Egg served with Mango Chutney and Crispy House Salad.</i>	
Homemade Soup of The Day (V, GF Available)	£4.95
<i>Served with Cheddar Cheese and Toasted Ciabatta</i>	
Bocket of Prawns (GF, DF)	£8.95
<i>Cooked Cold Prawns on the Shell Served with Sweet Chilli Sauce, Tartar Sauce and Green Garlic Sauce</i>	

Sides

Baby Leaves Salad, Cherry Tomato and Cucumber	£2.95
Homemade Onion Rings (GF Available)	£2.50
Skinny Chips	£2.00
Homemade Triple Cooked Chips	£2.50
Sweet Potatoes Fries	£2.95
Homemade Celeriac and Raisins coleslaw	£2.95

Main Course

Seafood Linguine (GF available)	£12.95
<i>Prawns, Clams, Mussels and Squid with a Creamy Fish Sauce</i>	
Pistachio and Chicken Risotto	£9.95
<i>Very Tasty Risotto Cooched with Pistachio, Tomato and Chicken Breast</i>	
Traditional Fish & Chips (DF, GF Available)	£10.95
<i>Battered Fish of the Day, Homemade Chunky Triple Cook Chips, Tartar Sauce and Peas or Mushy Peas</i>	
8oz Gammon Steak (GF, DF)	£9.95
<i>Served with Eggs, Skinny Chips and Peas</i>	
Grilled 8oz Sirloin Steak (DF, GF Available)	£15.95
<i>Served with Onion Rings, Portobello Mushrooms, Skinny Chips and Salad</i>	
8oz Rib eye Steak	£16.95

What About a Sauce? £2.50 (All our Sauces are Gluten Free)

Green Peppercorn Sauce

Creamy Spanish Ham Sauce

Blue Cheese Sauce

Burgers (Add Cheese, Onion, Bacon, Egg per £1 each)

Cople	£8.95
<i>8oz Beef Burger with Salad, Tomato, Burger Sauce, Gherkins and Cheese served with Skinny Chips.</i>	
BBQ	£9.95
<i>8oz Beef Burger with Salad, Tomato, BBQ Sauce, Cheese, Caramelized Onion and Bacon served with Skinny Chips.</i>	
The Spanish Burger (V)	£8.95
<i>Tortilla de Patatas (Spanish Omelette), Made with Potato and Onion, Salad, Tomato Served with Patatas Bravas</i>	
Halloumi Burger(V)	£8.95
<i>Chargrilled Halloumi with Mango Chutney, Beef Tomato, Onion Rings and Rocket Salad</i>	
The Five Bells	£9.95
<i>8oz Beef Burger with Salad, Tomato, Mayonnaise, and Caramelized Goat's Cheese served with Skinny Chips.</i>	
Crispy Chicken Burger	£8.95
<i>Homemade Crumbed Chicken with Salad, Tomato, and Mayonnaise served with Sweet Potato Fries.</i>	
Chorizo burger	£10.95
<i>A Mix of Pork Mince and Chorizo Sausages with Salad, Tomato, Gherkin and Burger Sauce served with Sweet Potato Fries.</i>	

Spanish Food

What is a tapa?

The original tapas were the slices of bread or meat in a plates which sherry drinkers in Andalusian taverns used to cover their glasses between sips. This was a practical measure meant to prevent fruit flies from hovering over the sweet sherry. The meat used to cover the sherry was normally ham or chorizo, which are both very salty and activate thirst.

Vegetarian Tapas

1.-Olivas Marinadas (V, VN, GF, DF)	£3.25
<i>Marinated Green and Black Olives</i>	
3.-Queso Manchego (V, GF)	£4.95
<i>Cured Artisan Manchego Cheese</i>	
5.-Patatas Bravas (V, GF, DF)	£3.95
<i>Triple Cooked Potatoes with a Traditional Spanish Sauce</i>	
7.-Pan de Ajo (V, VN, DF)	£3.45
<i>Tasty Toasted Garlic Bread</i>	
2.-Pà amb Tomàquet (V, VN, DF)	£2.45
<i>Bread with Tomato Virgin Olive Oil and Salt</i>	
4.-Pimientos del Padrón (V, VN, GF, DF)	£3.95
<i>Fried Padrón Peppers (some spicy, others not)</i>	
6.-Patatas con all-i-oli (V, GF, DF)	£3.95
<i>Triple Cooked Potatoes with Alioli</i>	
8.-Tortilla de Patatas (V, DF)	£3.95
<i>Traditional Spanish Omelette with Potatoes and Onion Served with Toasted Bread</i>	

Fish Tapas

20.-Boquerones en Vinagre (GF, DF)	£4.95
<i>Anchovies Marinated in Vinegar with Garlic and Parsley Sauce</i>	
22.-Calamares a la Romana (GF Available, DF)	£4.95
<i>Battered Deep Fried Squid Rings</i>	
24.-Grilled King Prawns (GF, DF)	£15.95
<i>6 Grilled King Prawns with Maldon Salt, Green Sauce and Rocket Salad</i>	
26.-Mejillones a la Diabla (GF, DF)	£5.45
<i>Diavola Mussels with Spicy Sauce</i>	
21.-Gambas al Ajillo (GF, DF)	£5.45
<i>Prawns Cooked in Garlic and Parsley Oil with Paprika</i>	
23.-Almejas al Vino Blanco (GF, DF)	£4.95
<i>Clams in White Wine</i>	
25.-Mejillones al Vapor (GF, DF)	£5.45
<i>Steamed Mussels with Bay Leaves and Lemon</i>	
27.-Buñuelos de Bacalao	£5.95
<i>Cod Fritters Served With Tartar Sauce</i>	

Meat tapas

10.-Jamon Iberico al corte (GF, DF)	£10.95
<i>Spanish Iberico Ham Cut on the Joint, Very Rich Flavour</i>	
12.-Pincho Moruno (GF if no bread, DF)	£4.75
<i>Homemade Marinated Pork Kebab Serve with Toasted Bread</i>	
14.-Chorizo a la Sidra (GF, DF)	£4.95
<i>Chorizo Sausage Cook in Cider, Garlic and Bird's Eye Chilli</i>	
16.-Huevo a la Mallorquina (GF, DF)	£3.95
<i>Fried Egg cooked in a Casserole with Tomato and Sobrasada (Majorca Charcuterie)</i>	
11.-Croquetas de Pollo Casereas	£4.95
<i>Traditional Homemade Spanish Chicken Croquettes with Bechamel</i>	
13.-Huevos Rotos con Jamon (GF, DF)	£4.95
<i>Broken Eggs with Skinny Chips, Allioli and Green Sauce</i>	
15.-Albondigas con Tomate	£5.95
<i>Spanish Meatballs cooked in a Tomato Sauce</i>	
17.-Champiñones con Jamon (GF)	£4.95
<i>Juicy Botton Mushrooms with Spanish Ham</i>	

Tabla de Ibericos (To Share)

Iberico Spanish Ham Cut on the Join, Iberico Chorizo, Iberico Salchichon, Iberico Cheese Served with Salad, Toasted Bread with Tomato and Banderillas (Spanish Pickel)

£19.95

Spanish Mains

30.-Calamares a la Romana (GF Available, DF)	£9.75
<i>Battered Deep Fried Squid with Lemon, Babe Leaves and Rocket Salad</i>	
32.-Mejillones al Vapor (GF, DF)	£9.95
<i>Steamed Mussels with Bay Leaves and Lemon</i>	
34.-Brocheta de Pollo (GF, DF)	£10.95
<i>Grilled Chicken and Pepper Skewer Hanging Over a Plate of Patatas Bravas</i>	
36.-Merluza a la Marinera (GF, DF)	£13.95
<i>Fresh Hake Cooked in a Traditional Mediterranean Sauce with Clams and Mussels</i>	
31.-Costillas de Cerdo al Horno (GF, DF)	£11.95
<i>Roasted Pork Ribs with Veg Cooked in the Same Juice Traditional Way to Cook the Ribs in Spain Served with Roast Potatoes</i>	
33.-Mejillones a la Diabla (GF, DF)	£9.95
<i>Diavola Mussels with Spicy Sauce</i>	
35.-Brocheta de Marisco (GF, DF)	£13.95
<i>Grilled King Prawns and Squid Skewer Hanging Over a Plate of Patatas con alioli and Salad</i>	
37.-Albondigas con Tomate (DF)	£10.95
<i>Traditional Meatballs Cooked in a Tomato Sauce and Served With a Side of Skinny Chips</i>	

Paellas

40.- Arroz Negro (GF, DF)	£13.95
<i>Bomba Rice Cooked in a Squid Ink Sofrito with Squid, Clams and Prawns</i>	
42.-Paella de Carne (GF, DF)	£12.95
<i>Chicken and Pork Paella with Bomba Rice Cooked in a Traditional Spanish Sofrito</i>	
44.-Paella de Verduras (V, VN, GF, DF)	£11.95
<i>Roasted Veg with Bomba Rice Cooked in a Vegetarian Sofrito</i>	
41.-Paella de Pescado (GF, DF)	£14.95
<i>Traditional Seafood Paella with Bomba Rice Cooked in a Spanish Sofrito with Prawns, Clams, Mussels and Squid</i>	
43.-Paella Mixta (GF, DF)	£13.95
<i>Mix Paella is a Version of Seafood and Meat Paella all Together with Bomba Rice</i>	
45.- Fideua (DF)	£11.95
<i>Traditional Dish cooked the Same Way That Paella But With Small Noddles</i>	

Minimum of 2 people.

Please note all the Paellas are cooked to order wic could take 30 minutes

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.

Thank you.

Book Today for Sunday Roast, £9.95 help yourself to as many vegetables as you fancy.

Traditional Sunday Roast Including Beef, Pork and Turkey

SET LUNCH MENU

Tuesday to Friday

2 Courses £9.95 (Main and Dessert)

2 Courses £10.95 (Starter and Main)

3 Courses £11.95

Don't Miss Spanish Night, First Wednesday of Every Month.

Speak to a Member of Our Staff for Parties, Weddings and Christenings. Marquee up to 100ppl.

Some Vegan Food!

Nibble & Starter

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<i>Green and Black Olives Marinated with Garlic, Pepper and Herbs</i>	
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<i>Warm Ciabatta Served with Virgin Olive Oil and Balsamic Vinegar</i>	
Pan de Ajo (V, VN, DF)	£3.45
<i>Tasty Toasted Garlic Bread</i>	
Pà amb Tomàquet (V, VN, DF)	£2.45
<i>Bread with Tomato Virgin Olive Oil and Salt</i>	
Pimientos del Padrón (V, VN, GF, DF)	£3.95
<i>Fried Padrón Peppers (some spicy, others not)</i>	
Cucumber and Avocado Salad (V, VN, GF, DF)	£6.95
<i>Fresh Salad with Marinated Cucumber with Sesame Seeds, Baby Leaves, Cherry Tomato, Thinly Cut Red Pepper, Roasted Beetroot and Avocado with an Avocado Vinagrette</i>	
Homemade Soup of The Day (V, VN, GF Available)	£4.95
<i>No Cream, Served with Vegan Cheese and Toasted Ciabatta</i>	

Main course

Sausages and Mash (V, VN, DF)	£8.95
<i>2 Cheddar-Leekie Sausages, 2 Smoky Squash and Sweet Potatoes Sausages, Mash Potato(No Milk, cooked with Olive Oil) and Vegan Gravy</i>	
Quinoa Burger (V, VN)	£9.95
<i>Beetroot and Quinoa Burger with Salad, Tomato and Gherkin Served with Tripple Cooked Chips</i>	
Spicy Bean Burger (V, VN)	£9.95
<i>Bean Burger with Salad, Tomato, Red Onion Served with Skinny Chips</i>	
Roasted Veg and Cous Cous (V, VN)	£8.95
<i>Roasted Veg in Soy Sauce Served with Curried Cous Cous and Rocket Salad</i>	