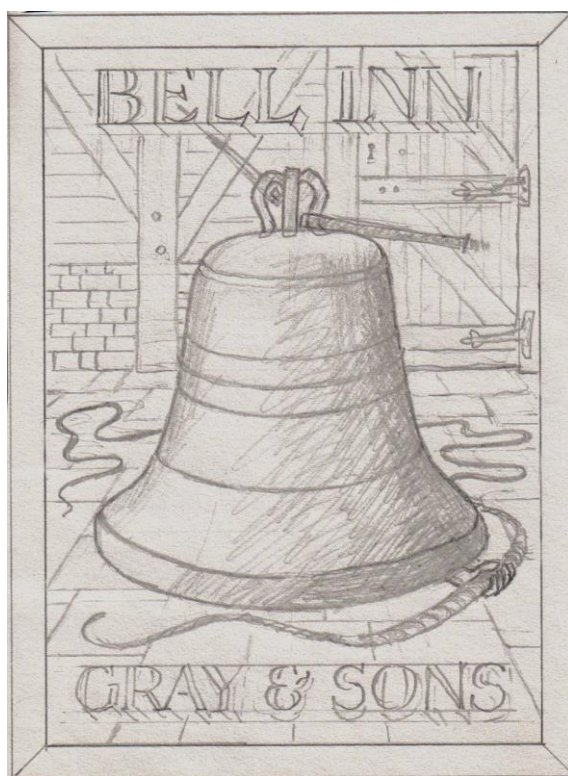


The Bell Inn

Castle Hedingham

MENU



Food Available

<i>Monday-Friday Lunchtimes</i>	<i>12.00-2.00pm</i>
<i>Saturday & Sunday Lunchtimes</i>	<i>12.00-2.30pm</i>
<i>Tuesdays-Saturday Evenings</i>	<i>7.00-9.30pm</i>
<i>Monday & Sunday Evening</i>	<i>7.00-9.00pm</i>

The Bell Inn, Castle Hedingham, CO9 3EJ. Tel:- 01787 460350

www.hedinghambell.co.uk

Sourcing...

We are continually searching for quality suppliers who are passionate about their products, sourcing the majority of our raw produce from local providers – many within a 15 mile radius.

With regard to meat products, we have several specialist suppliers, all conforming to the highest welfare standards. Our beef and lamb originate from herds which graze in the Dedham Vale and form part of the British Excellence range supplied by Direct Meats in Chappel - a supplier which has been consistently praised by Gordon Ramsay. Pork is sourced from Prior's Hall Farm in Dunmow where the pigs are fed home grown grain and bedded on straw. Our chickens are East Anglian free range and barn reared only, sourced through the above suppliers.

Fish is delivered fresh from Direct Seafoods in Colchester or hand-picked from Billingsgate by our fish chef.

Also on our menu are award-winning Pieminister Pies and Salcombe Dairy Devonshire Ice-Cream. The pies are handmade in the West Country using only free range meats and are free from artificial additives and preservatives.

Salcombe Dairy are renowned for their premium ice-cream, freshly made every week from Jersey Double Cream and with no artificial additives so the colour of the ice-cream is entirely natural.

We only use free range eggs in our homemade desserts.

We aim to continue to serve simple pub food but with improved raw ingredients. With over two-thirds of the dishes on our menu being prepared and cooked on the premises, we are better equipped to list ingredients and allergy requirements.

Above all, we aim to deliver a healthier, more nutritious and tastier menu.

Starters, snacks & smaller appetites

Homemade Soup <i>(on the blackboards or please ask at the bar)</i>	£4.50
<i>Served with warm, crusty bread</i>	
Smoked Mackerel Pate	£5.50
<i>Served with granary toast, creamed horseradish and mixed baby leaves</i>	
New Zealand Green Lipped Mussels	£6.00
<i>In the shell, grilled with garlic butter and melted cheese</i>	
Salad Bowl	£7.00
<i>Greek style with mixed green leaves, seasonal salad, potato salad, olives, feta cheese, and Caesar salad dressing on the side.</i>	
The Ultimate Cheesy Fries	£5.00
<i>Our rustic fries with melted cheese, jalapenos, salsa and creamy chive dressing</i>	
Garlic Bread	£3.50
<i>Individual loaf toasted with garlic and chive butter</i>	
Individual Italian Stone Baked Bread	£1.50
<i>Warm, with butter</i>	

Chipolata Hot Dog	£5.50
<i>Two Prior's Hall Farm chipolatas in a white roll with a salad garnish</i>	
Spaghetti and Meatballs (Child Friendly)	£5.50
<i>Organic spaghetti with free range (pork & beef) meatballs in tomato sauce</i>	
Mac 'n' Cheese (Child Friendly)	£5.50
<i>Organic macaroni in a cheesy sauce</i>	
Young Shepherd's Pie (half-size)	£6.00
<i>Grilled with cheese, served with vegetables</i>	
Ploughboy's lunch (half-size)	£5.50
<i>With Cheddar cheese</i>	
Small Bangers & Mash	£7.50
<i>2 butchers' sausages with mashed potato, fresh vegetables and gravy</i>	
Rustic Fries	£3.00
<i>Lightly salted and served with mayonnaise & tomato ketchup</i>	
No Frills Pie	£7.00
<i>Steak & Ale or Chicken & Ham pie served simply with gravy</i>	

Please see the blackboards for details of our Turkish and weekly specials

Please order your food and drinks at the bar

Mains

Ploughman's Lunch	£8.00
<i>With vintage mature Cheddar and Brie, mixed salad, potato salad, warm half loaf, pickled onion & homemade tomato chutney.</i>	
Sausage Huffer	£8.00
<i>2 Prior's Hall Farm sausages in a warm baguette with potato salad & English mustard</i>	
Salmon and Broccoli Fishcakes	£8.50
<i>Grilled fishcakes served with homemade tartare sauce, mixed green leaves, salad and potato salad</i>	
Falafel & Spinach Burger	£9.00
<i>With melted cheese and tomato salsa in a toasted brioche bun. Served with salad and rustic fries</i>	
Bell Burger  (The Ultimate Cheeseburger)	£9.00
<i>Our 6oz homemade beef burger, dressed with burger sauce, lettuce, Swiss cheese, American cheese, red onions, yellow mustard, gherkins, relish & ketchup in a toasted brioche, served with rustic fries, mayonnaise and chopped salad.</i>	
<i>With 2 rashers of crispy back bacon</i> £10.00	

Shepherd's Pie	£10.00
<i>Homemade with savoury minced lamb, mashed potato and topped with toasted cheese & breadcrumbs, served with fresh buttered vegetables</i>	
Pottage Pie*	£10.00
<i>A hearty dish of puy lentils and vegetables, slow cooked in red wine gravy, topped with pureed swede & potato champ, with grilled cheese, served with buttered vegetables</i>	
<i>*Can be adapted to suit vegan and/or gluten free diets – please inform staff</i>	
Bangers and Mash	£10.00
<i>Three Prior's Hall Farm finest handmade sausages served on a bed of spring onion mash with fresh vegetables and a generous pouring of rich onion gravy.</i>	
Steak & Ale Pie	£11.00
<i>With free range beefsteak, fresh herbs and ale encased in a short pastry crust. Served with spring onion mash, minty crushed peas and rich onion gravy.</i>	
Chicken & Ham Hock Pie	£11.00
<i>With free range chicken, ham hock & cheddar cheese encased in a short pastry crust. Served with spring onion mash, minty crushed peas and rich onion gravy.</i>	
Fish Pie	£10.00
<i>With pollock, salmon, smoked haddock & prawns in a creamy leek sauce, topped with potato and melted cheese, served with salad and potato salad</i>	
Rump Steak (9oz)	£15.00
<i>From the British Excellence range sourced from Dedham Vale. Cooked to order with tomatoes, mushrooms, rustic fries & seasonal salad</i>	

Lunchtime Snacks

Italian Paninis £6.00

Delicious toasted sandwiches, served with a salad garnish. Choose from :-

Cheese, Fresh Tomato & Basil

Smoked bacon & Cheese

Brie & Cranberry

Spicy Turkish Garlic Salami, Jalapeno Pepper & Cheese

Or any combination of the above. Paninis available lunchtimes only.

Homemade Soup £4.50

Served with warm bread.

Spinach & Falafel Burger £9.00
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With melted cheese & tomato salsa, in a toasted brioche bun with salad and rustic fries & salad

Sausage Huffer £8.00
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With 2 Prior's Hall Farm sausages in crusty bread, served with salad and potato salad

Smoked Mackerel Pate £5.50
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Served with granary toast, creamed horseradish and mixed baby leaves

Salad Bowl £7.00
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Greek style with mixed green leaves, seasonal salad mix, potato salad, black olives, feta cheese and Caesar salad dressing on the side

Ploughman's Lunch £8.00

With salad, potato salad, fresh bread, pickled onion, homemade tomato chutney, vintage mature Cheddar and Brie and warm crusty bread.

Desserts

Sticky Toffee Pudding £5.00

With butterscotch sauce, served hot with vanilla ice-cream

Luxury Sorbet £5.00

Indulgent Chocolate and Lime & Mint Sorbet (dairy free!)

Hot Chocolate Brownie £5.00

with vanilla ice-cream & warm salted caramel

Ice Cream Trio £5.00
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Chocolate, vanilla & honeycomb Ice cream, served with a fudge stick & fresh cream

Small Ice Cream £2.50

Barbecue

Available throughout the Summer months on Mondays evenings from 7.30pm

Various Mediterranean fish and Turkish specialities prepared and cooked to order by our Turkish fish chef.

Turkish Pizzas

Available on Wednesday through to Saturday evenings (April onwards) from the wood-fired stone oven. Toppings include spicy minced beef, Turkish pepperoni and spinach & sweet red pepper.

Entertainment

Live Jazz Music on the stage in the Saloon Bar with The Bell Jazz Band on the last Sunday of each month

Lunchtimes 12.45-3.15pm

Live Music every Friday night in the Saloon Bar

Free Admission

Quiz Night every Sunday evening (excluding bank holidays). 8.00pm start, individuals or teams welcome.

£1.00 per person

Annual Beer Festival featuring 40 Real Ales – 3rd weekend in July

Wines Available

by the glass (125/175ml) or bottle.

White

Mirabello Pinot Grigio - Italy

Grand Cape Sauvignon – South Africa

Tuffon Hall Bacchus – Castle Hedingham

Red

Grand Cape Shiraz – South Africa

Ochagavia Silvestre Merlot - Chile

Rose

Tuffon Hall Beatrice – Castle Hedingham

Big Top Zinfandel – California

Sparkling

Tuffon Cuvee Brut – Castle Hedingham

Individual Prosecco - Italy

Malt Whisky

Talisker 10yr

Laphroaig 10yr

The Macallan 10yr

Glenmorangie single malt

Glenfiddich 12yr

Irish Whiskey

Jamesons

Bushmills 10yr

Coffee and Tea

Freshly prepared Cafetiere **£2.50**

Pot of tea for one **£2.00**