

LIGHT BITE / STARTERS

SAUTEED WOODLAND MUSHROOMS 8.50 / 16.00 **V**
Soft Guernsey Goats Cheese | Toasted Brioche

PRESSED HAM HOCK TERRINE 7.50 **GF**
Piccalilli | Ciabatta Toast

BELLA SUMMER SALAD 7.50/15.00 **V | GF | Vegan**
Avocado | Asparagus | Melon | Berries | Honey Mustard

SMOKED DUCK BREAST 8.95 **GF**
Melon | Blackberries | Apple | Fig Chutney

OAK SMOKED SALMON MOUSSE 8.75
Guacamole | Summer Salad | Ciabatta Croute

SOUP OF THE DAY 5.50

MAINS

LOCAL FISH OF THE DAY 22.50 **GF**
New Potatoes | Seasonal Veg | Garlic Butter Sauce

WILD MUSHROOM RISOTTO 16.00 **V | GF | Vegan**
Rocket | White Truffle Oil

STICKY BELLY PORK 17.50 **GF**
Spring Onion Mash | Calvados Cream

COLD SEAFOOD PLATTER 24.50 **GF**
Oak Smoked Salmon | White Crab Meat
King Prawns | Fries | Salad

THE BELLA BURGER 14.50
Smoked Cheese | Pickles | Chunky Rosemary Chips

THE VEGAN BURGER 14.50
Vegan Cheese | Flat Mushroom | Tossed Salad | Fries

COQUILLE ST JACQUES 22.50
Local Scallops | Mash | Noilly Prat Cream Sauce

CRAB AND PRAWN LINGUINE 18.50
Shellfish Cream | Chilli | Garlic

SALT & PEPPER CHICKEN STRIPS 14.50
Salad | Fries | Garlic Mayo

STEAKS - PRIME AGED BLACK GOLD BEEF
RIB-EYE 280G 24.50

Flat Mushroom | Tomato | Rosemary Chips

Peppercorn, Garlic and Herb Butter
Bearnaise or Red Wine Sauce 2.50

SIDES

Fries | Chunky Rosemary Chips | Bella Tossed Salad | Mixed Seasonal Vegetables
3.75

PUDS 7.50

HAZLENUT CHOUX BUNS
Nut Brittle | Hot Chocolate Sauce

STICKY TOFFEE PUDDING
Toffee Sauce | Vanilla Bean Ice Cream

TRIO OF SORBETS
Mango | Raspberry | Lemon

DARK CHOCOLATE MOUSSE
Sponge | Kirsch Cherries

TRIO OF FARMHOUSE ICE CREAM
Honeycomb | Rich Chocolate | Vanilla Pod

LOCAL AND FRENCH CHEESE SLATE 9.50