



SUNDAY LUNCH MENU

STARTERS

- Smoked Suffolk ham hock and parsley broth £5
- Roast squash, kale and blue cheese tart £6.50
- Six Bells cured venison, blood orange, horseradish £7.50
- Devilled Kentish whitebait, tartare sauce £7
- Chalk stream trout, chestnut mushrooms, caper and parsley dressing £8

SUNDAY ROASTS

- Roast topside of Red Poll beef, horseradish cream £14
 - Roast leg of Kettlebaston lamb, mint jelly £14
- (all roasts are served with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy)*

MAINS

- Jerusalem artichoke and barley risotto, salsify, hazelnuts £12
- Roast fillet of hake, braised chicory, Waldorf dressing, cockles £14.50
- Braised Blythburgh pork belly, bean cassoulet, turnips, spiced jus £16

SIDES £3

- Sprouting broccoli mac 'n' cheese
- Roast Jerusalem artichokes, lentils and bacon
- Bubble and squeak, fried hen's egg / Hand cut chips, parmesan and rosemary
- Vegetable and butter leaf salad

PUDDINGS £5

- Rhubarb crumble, custard and vanilla ice cream
- Lemon meringue pie, honey and yoghurt ice cream
- Warm chocolate cake, chocolate fudge sauce, clotted cream
- Selection of Six Bells ice creams and sorbets

British cheese board, Six Bells biscuits, fruit chutney £8

- Pave Cobbler**, Somerset (ewe's milk, soft, unpasteurised)
- Ragstone**, Herefordshire (goats cheese, soft, unpasteurised)
- Duckett's Caerphilly**, Somerset (cow's milk, pasteurised)
- Oxford Isis**, Oxfordshire (cow's milk, washed rind, unpasteurised)
- Mrs Bells Blue**, Yorkshire (ewe's milk, blue, unpasteurised)

All prices include VAT

For a full allergen information please ask the manager or visit www.thesixbellspreston.com/allergens
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