



SAMPLE SET MENU

TWO COURSES £14 / THREE COURSES £17

STARTERS

Preston wild nettle soup, smoked haddock, soft bantam egg yolk
Braised baby gem, six bells cottage cheese, toasted almonds
Deville Kentish whitebait, tartare sauce

MAINS

Sautéed gnocchi, asparagus, wild garlic, fried quails egg
Roast whole Leigh-on-Sea plaice, brown shrimp butter, samphire
Blythburgh pork chump, braised spring onions and radish, rhubarb

SIDES £3

Pea and broad bean mac 'n' cheese
Braised puy lentils, spinach and bacon
Minted Jersey royals, spring onions / Hand cut chips, parmesan and rosemary
Spring vegetable and butter leaf salad

PUDDINGS

Sticky toffee pudding, banoffee ice cream
Baked custard tart, strawberry ice cream
Six Bells Ice Cream and Sorbet Selection

British cheese board, oat cakes, apple chutney, quince (£3 supplement or £8 as extra course)

Pave Cobbler, Somerset (ewe's milk, soft, unpasteurised)
Gorwydd Caerphilly, Wales (cow's milk, natural rind, unpasteurised)
Stinking bishop, Gloucestershire (cow's milk, washed rind, pasteurised)
Mrs Bells Blue, Yorkshire (ewe's milk, blue, unpasteurised)

All prices include VAT. Game dishes may contain shot
For a full allergen information please ask the manager or visit www.thesixbellspreston.com/allergens
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