



Sunday Lunch Menu

Starters

- Broccoli mac n cheese croquette, blue cheese dip £6
- Wild nettle and garlic soup, yogurt, chive crumb £5
- Pork and liver pate, broad bean chutney, toast £6.50
- Soft Brixham herring roes on toast, grain mustard £7
- Devilled Kentish whitebait, tartare sauce £7

Sunday roasts

Roast silverside of Monks Eleigh Hereford beef, horseradish cream £14.50

Belly of Blythburgh pork, apple sauce £14.50

(All roasts are served with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy)

Mains

Purple sprouting broccoli, jersey royals, almond ricotta, poached hen's egg £14.50

Whole roast Hampshire rainbow trout, asparagus, spring onion, parsley butter £16

Sides £3

- Bag baked jersey royals, rosemary / Hand cut chips
- White sprouting broccoli, anchovy / Wilted gem lettuce, oregano
- Heritage tomato salad, chive / Garden salad

Puddings £5

- Glazed lemon tart, raspberry sorbet
- Dark chocolate brownie, mint ice cream
- Chilled chocolate and strawberry crumble, cream
- Selection of Six Bells homemade ice creams and sorbets

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

Ragstone, Herefordshire (goat's cheese, soft, unpasteurised)

Winterdale cheddar, Kent (firm, cow's milk, pasteurised)

Baron Bigod, Suffolk (cow's milk, soft, unpasteurised)

Suffolk blue, Colchester (blue vein, cow's milk, pasteurized)

All prices include VAT

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

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www.thesixbellspreston.com twitter.com/the_six_bells

www.etmgroup.co.uk