

The Bell Inn, Kingswinford Winter menu 2024

Your main courses

Signature Creations to Savor

Homemade Lasagne. £15.95

Allergen Advice: Contains dairy, gluten. A sumptuous and indulgent homemade lasagne, layered with rich béchamel and slow-cooked Italian ragù, capturing the authentic flavours of Italy. Served with a crisp, fresh garden salad and warm, garlic-infused artisan bread.

Gourmet Bangers and Mash £14.85

Allergen Advice: Contains dairy, gluten. Handmade pork sausages, sourced from our local artisanal butchers, Aston's of Wallheath. Grilled to perfection and served atop a bed of creamy mashed potatoes, accompanied by a rich caramelized onion gravy.

Beer-Battered Fish & Chips £16.20

Allergen Advice: Contains gluten, fish, yeast. Fresh, flaky fish encased in a light and golden beer batter, accompanied by thick-cut, hand-prepared chips and a choice of garden or mushy peas. A modern take on a British classic, enhanced with vibrant flavours.

The Bell Gourmet Burger £15.99

Allergen Advice: Contains dairy, gluten, tomato. Our signature handcrafted beef burger, seared to perfection and layered with melted cheese, crispy bacon, and a tangy house burger sauce. Served in a toasted brioche bun with fresh tomatoes and crisp salad, alongside golden fries and house-made coleslaw.

Garlic Chili Prawns £17.50

Allergen Advice: Contains shellfish, gluten, garlic, dairy. A Juicy, king prawns sautéed in a fragrant garlic, chili, and lemon butter sauce. Served piping hot with freshly baked bread and crispy fries, offering a delectable balance of heat and zest.

Signature BBQ Ribs £15.45

Allergen Advice: Contains mustard. Slow-cooked, tender pork ribs, marinated in our secret smoky BBQ sauce for four hours, delivering unparalleled depth of flavour. Presented with a light salad and golden fries for the ultimate indulgence.

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Beer-Battered Scampi. £15.70

Allergen Advice: Contains gluten, shellfish, yeast. Delicately fried scampi in a crisp beer batter, served with a chef's seasonal salad, golden fries, and a side of homemade tartar sauce.

Poulet dé Paprika £15.10

Allergen Advice: Contains gluten, egg, dairy. Succulent diced chicken breast, marinated with smoked paprika, olive oil, and fresh orange zest. Served with rigatoni pasta, vibrant peas, fresh basil, and a luxuriously creamy carbonara sauce.

Mediterranean Seared Lamb £25.75

Allergen Advice: Contains dairy, gluten, tomato. Three perfectly grilled lamb cutlets, served alongside seasonal Mediterranean vegetables, creamy mashed potatoes, and a robust red wine jus, capturing the essence of sun-drenched coastal cuisine.

Chorizo and Cherry Tomato Pasta £15.25

Allergen Advice: Contains gluten. Spicy chorizo sausage, sautéed with juicy cherry tomatoes in a rich homemade tomato sauce, served over your choice of linguine, rigatoni, or spaghetti. An authentic dish inspired by the heart of Italy.

Pasta Carbonara £15.25

Allergen Advice: Contains egg, gluten, dairy. The Italian classic reimagined with premium pancetta, delicate red onion, and a creamy sauce of eggs and Grana Padano. Choose from linguine, rigatoni, or spaghetti, each perfectly al dente.

Gamberi ÍL Pollo £16.65

Allergen Advice: dairy, shellfish, wine Tender chicken breast, prawns, gently pan-seared and enveloped in a decadent white wine sauce. Served over a bed of Asparagus and carrot served with sauteed potatoes for an unforgettable culinary experience.

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Duck à l'Orange £18.45

Allergen Advice: Contains dairy, alcohol. A Crisp Cressingham duck breast, pan-seared to perfection and served with tender asparagus, roasted beetroot, Provençal mashed potatoes, and finished with a delicate house-made orange jus for a perfect fusion of sweet and savoury.

Steak & Ale Pie £15.75

Allergen Advice: Contains gluten, yeast. A classic, homemade steak and ale pie encased in buttery shortcrust pastry. Filled with tender steak and a rich ale-infused gravy, served with your choice of mashed potatoes or golden fries, and garden peas.

Marinier Della Spigola £19.85

Allergen Advice: Contains fish, molluscs Two Fresh Sea bass filets, pan seared to be succulent and crisp, served with Muscles, and cherry tomatoes, with a white wine and herb Jus with a side of sauteed potatoes. A beautifully Suttle taste of the ocean, enhanced by the sweet tomato and the salty sauce.

Pollo a la Crema £15.75

Allergen Advice: dairy, mushrooms, wine Succulent chicken breast, pan-seared with delicate button mushrooms and finished in a luxurious white wine and cream sauce. Served with mixed vegetables to create the perfect balance of flavours.

Please always ask your server if you require a plain or reduced calorie meal and the chef's will be happy to try and accommodate your requirements.

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Ladies and gentlemen From The grill

Mixed Grill for Two. £46.50

Allergen Advice: egg, dairy, gluten.

A feast to share, featuring a 10oz rump steak, four grilled lamb lollipops, six premium sausages, two eggs, crispy onion rings, roasted cherry tomatoes, and sautéed mushrooms. Served with golden fries and peppercorn sauce for the ultimate indulgence.

Sirloin Steak £24.95

Allergen Advice: dairy, tomato, mushrooms, gluten.

Locally sourced sirloin steak from Aston's of Wallheath, cooked to your preference. Served with roasted cherry tomatoes, sautéed mushrooms, golden fries, and a rich peppercorn sauce.

Ribeye Steak £28.40

Allergen Advice: dairy, tomato, mushrooms, gluten.

A tender, marbled ribeye steak from Aston's of Wallheath, expertly grilled and served with roasted cherry tomatoes, earthy mushrooms, crispy fries, and a velvety peppercorn sauce.

Rump Steak £26.75

Allergen Advice: dairy, tomato, mushrooms, gluten.

Prime rump steak, cooked to perfection and served with cherry tomatoes, sautéed mushrooms, golden fries, and a peppercorn sauce to complement the bold flavours.

Fillet Steak (Pre-order 24 hours in advance) £37.50

Allergen Advice: dairy, tomato, mushrooms, gluten.

Our finest cut of fillet steak, exclusively available by pre-order. Served with roasted cherry tomatoes, earthy mushrooms, crispy fries, and a luscious peppercorn sauce for an exceptional dining experience.

All our Steaks, sausages, lamb chops and Streaky bacon are supplied Fresh to us from Astons Butchers of wall heath and the beef is produced by FB Francis & Sons Farmers Shropshire .

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Allergens and advice

At the Bell Inn Kingswinford, we recognise the seriousness of food intolerances and allergies. We recommend that you contact us before you place an order to inform us of any food allergies that you or your guests may have.

We are keen that all special dietary requirements are looked after well. However, because we use many ingredients and shared equipment, we are unable to guarantee that our food is allergen free due to the risk of cross-contact.

IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to your server before placing an ordering or as on the booking form. For Event bookings, we require Special Dietary requirements 1 weeks prior to the event date. Full allergen information is available. Staff can advise of all ingredients used.

Feel free to email us or call us with any questions or further information. Guests with special dietary requirements are welcome to contact us directly to discuss their needs. If you have any allergies or food intolerance, always chat to our Staff before consuming your food.

Dietary requirements.

Again, we take food intolerances and food allergies requests very seriously and will adapt dishes or create bespoke menu items depending on the guest's requirement. We also welcome any guest who is nervous about attending to contact us ahead of time to chat through the menu ingredients.

We understand that people with allergies and intolerances don't want to be singled out, they just want to enjoy their meal the same as the other guests. Often times, they are overlooked or considered to be hassle.

We recognise that some food allergies are potentially life-threatening, while other intolerances could cause discomfort and digestive issues. We strive to provide an inclusive food menu so all guests can enjoy their meal.

Although every effort will be made in the case of a severe allergen Table cannot 100% guarantee that there won't be traces of the allergen. This is because we prepare all our food in a kitchen environment where allergens are present.

When catering, we will always have a Food Allergens matrix with us. Our staff will never guess what is in a dish.

Please ensure to ask your guests if they have any Food allergies or intolerances, either before you arrive at the restaurant or before you order, our staff are trained to always ask if there are any food intolerances.

Kindest regards The management team at the Bell Inn Kingswinford