



THE SIX BELLS

The Six Bells, Beenham

Christmas menu

2 course £24.95, 3 course £29.95

Starters

Salmon & scallop ballotine, lemon gel, fennel dill salad, confit garlic, chive oil (GF)

Torched fig, mixed beetroot, beet crisps, pink grapefruit, toasted hazelnut, balsamic glaze, rocket pesto (V, VE, GF)

Beef fillet carpaccio, watercress mayo, charred shallot, pink pepper corn, parmesan crisp (GF)

Mushroom soup, will mushroom, truffle oil, crusty bread (V)

Mains

Turkey roulade, pancetta, pork & apricot stuffing, roast potatoes, pigs in blanket, honey roast carrot & parsnip, Brussel sprouts, gravy, cranberry sauce (GF)

Braised beef cheek, Dauphinoise potato, pancetta crisp, pearl onions, chestnut mushroom, Brussel sprouts, gravy, horseradish sauce (GF)

Butternut squash & feta ravioli, cherry tomato sauce, Brussel sprouts, spinach, basil pesto (V)

Herb crusted hake, confit potato, braised kohlrabi, Brussel sprouts, fennel crisps, nutty butter (GF)

Pudding

Christmas pudding, brandy butter, crème fraiche (GF)

Sticky toffee pudding, salted caramel, clotted cream

Lemon meringue pie

Cheese plate, 3 British cheeses, Awberry farm plum chutney, oatcakes (GF)

Please note a discretionary service charge is automatically added to all food bills, the proceeds of which go to the staff.

Please inform us of any allergies or dietary requirements, we are happy to provide allergen guidelines for all menu items, however as we are a fresh food kitchen, we cannot guarantee all traces of allergens or gluten are completely removed.

(v) = Vegetarian (ve) = Vegan (gf) = Gluten Free * Vegan option available ** Gluten Free option available



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Thank you for choosing The Six bells to celebrate this Christmas!

We do ask for a £10 per head deposit to secure your table which will be discounted from the final bill on the day of your event.

Please also return a pre order for your table at least 7 days before your booking date by filling in this form. We are happy to refund cancellations no later than with 72 hours notice.

Please enter the names and choices below-

Pre order form

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We would also like to offer a 10% discount on any pre ordered Wine or Fizz ordered at least 7 days before your booking date

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We thank you again for celebrating with us, see you soon!

250ml	Bottle		175ml
Sparkling & Champagne			
1.	The Six Bells House Fizz, Porta Leone	Italy	5.5
26	Hand selected by us for your drinking pleasure, 100% Brut style Glera from our Prosecco producers, the Ceotto family, one of the leading family makers in Treviso		
2.	Pinot Rosato Spumante NV Rosato, Le Contesse, Treviso	Italy	
28	A summer fruited blend of Pinots Nero, Bianco and Grigio		
3.	Prosecco NV Extra Dry Spumante, Perla Delicata, Treviso	Italy	6.5
32	Fresh & bright, yet deeply fruited, white peach notes and a plethora of tiny bubbles		
4.	Louis D’Or Champagne, H.Blin	France	
45	Rare growers’ champagne, from vine to wine, notable apple and brioche character		
Pink			
10.	San Morelli Sangiovese Rose, Rubicone	Italy	5
720	Bright red berried aromas that continue onto the palate, lifted cherry fresh finish		
11.	Paradis Rose, Domaine Preignes le Vieux, Languedoc	France	7
1028			

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White

- | | | | |
|-------|---|-----------------|-----|
| 20. | Chenin Blanc, Ben and Rudi Scott | South Africa | 5 |
| 7 | 20 | | |
| | Ripe lime and Gauva, utterly quaffable style | | |
| 21. | Trebbiano Lume, Cantine Ilauri, Abruzzo | Italy | 5.5 |
| 7.822 | | | |
| | Crisp green apple and citrus freshness, lightly floral with a mineral core | | |
| 22. | Sauvignon Blanc l'envole, Comtesse du Marion, Languedoc | France | 5.9 |
| 823.5 | | | |
| | Gooseberry and cut green pepper, classic Loire style from South of France | | |
| 24. | Pinot Grigio, Guiseppi and Luigi Anselmi, Friuli | Italy | 6.5 |
| 926 | | | |
| | Pinot Grigio with personality! White flowers, stone fruit, and nutty notes | | |
| 25. | Chardonnay, Guillaume and Marion, Mediterranean | Southern France | |
| 27 | | | |
| | Unoaked style, exquisite purity and depth of fruit, melon fresh with balanced acidity | | |
| 26. | Picpoul de Pinet, Domaine Reine Juliette, Mediterranean | Southern France | |
| 28 | | | |
| | Highly rated by wine critics, arguably one of the very best expressions of this style | | |
| 27. | Verdicchio Classico Catstelli de Jesi, Sartarelli | Italy | |
| 30 | | | |
| | Harmonious, acacia and tropical fruits, lightly effervescent, a real treat! | | |
| 28. | Gavi di Gavi, Vista del Lemme, Piedmonte | Italy | |
| 33 | | | |
| | Crème de la Crème of Cortesse, honeyed orchard fruits, lifted finish | | |

175ml

250ml Bottle
Red

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40. 720	Cinsault Shiraz, Ben and Rudi Scott	South Africa	5
	Dark Berried red with comforting roasted earthiness		
41. 22	Douro, Vila Real Tinta Roriz	Portugal	
	Hearty, deep fruited red from indigenous varietals, welcome silky tannin structure		
42. 823	Merlot, Santa Rosato, Santa Loma	Chile	5.7
	Rounded plum and mulberry fruit with a structured, vinous core		
44. 9.225	Montepulciano d'Abruzzo Bajo, Az Agricole Ilauri	Italy	6.5
	A smoky character, candid fruits and clove, literally Christmas in a glass		
45. 9.527	Malbec Casa Juanita, Familia Barberis, Mendoza	Argentina	6.7
	Bramble berries with warm earthy notes, silky tannin structure in support		
46. 28	Paradis Cabernet Merlot, Domaine Preignes le Vieux, Languedoc	France	
	Medium bodied beauty from the South, Cassis and plum notes, fruitful finish		
47. 30	Tres Reyes, Syrah Tempranillo, Toledo	Spain	
	Spiced blackberry, plum, great depth and fruit clarity, an utterly rewarding investment		
48. 33	Chianti, Guicciardini Strozzi, Tuscany	Italy	
	Fresh modern style from this historic producer, making wine since 994		
49. 35	Pinot Noir Vieilles Vignes Catherine & Didier Tripoz, Burgundy	France	
	Herbaceous, intense and beautifully balanced, drinks like a far more expensive Cru		
50. 37	Gomez Cruzado Crianza Rioja	Spain	
	Inviting deep mulberry and oak notes, complex flavours, full bodied with ripe tannins		

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51. Minervois, la Balade
30

Sweeties and Port

375ml Bottle

55. Chateau Calabre Domaine Puy Sevrain, Montravel France 5
25

Late harvest Semillon, sweet honeyed melon notes, balanced by lifted citrus acidity

56. Churchills Vintage Character Reserve Port Portugal 6
70ml

Richly fruited, beautifully crafted, perfect with cheese or indeed to simply sip independently

57. Taylor's 2014 Vintage Port Portugal 6

W & J, Graham's Fine White Port Portugal 58. 58.
6

NB: All wines listed by the glass are also available in 125ml

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