

THE **FELL** HOTEL

Sunday Lunch

Bar Snacks

House Marinated Olives  
£4.50

Chilli Fried Corn Kernels  
£3.75

Padron Peppers  
£4.50

Breaded Whitebait, Tartar Sauce  
£5.95

Balsamic Mixed Nuts  
£4.95

Homemade Bread & Oil  
£5.50

Small Plates

Paprika, Lime, Parsley Prawns £12.50  
Sourdough Flatbread

Spiced Beef Spring Roll £9.50  
Jalapeño Mayonnaise

Salt & Pepper Squid £9  
Garlic Mayonnaise

Roasted Peppers, £9.50  
Sourdough Croutons, Basil, White Wine Dressing

Harissa Lamb Shoulder Croquettes £10.50  
Tzatziki, Mixed Leaf

Breaded Fishcake £9  
Poached Egg, Hollandaise & Crushed Peas

Roasts

All our roasts are served with roast potatoes,  
Yorkshire puddings, seasonal vegetables &  
proper gravy

*Best of Both? Choose between 2 of our main  
course roast options for £30*

Choose From:

Roast Beef Topside £22  
Corn Fed Chicken Breast £21  
Slow Cooked Pork Belly £19  
Sage & Onion Loaf £19

Classics

Mushroom & Leek Macaroni Cheese £16.50  
Cheesy Herb Crumb, Garlic Bread

Black Sheep Beer Battered Fish & Chips £19.50  
Mushy Peas, Tartar Sauce & Lemon

Corn Fed Chicken Breast £25  
Caesar Gem Lettuce, Truffle & Parmesan Chips

Grilled Dover Sole £24.50  
Buttered New Potatoes, Seasonal Greens, Salsa  
Verde

Sides £5.50

Triple Cooked Chips  
Seasonal Greens

Charred Tenderstem Broccoli  
Buttered New Potatoes

Sweet Potato Fries

Desserts

Sticky Toffee Pudding £9  
Caramel Sauce, Vanilla Ice Cream  
Blondie £9  
Sea Salt & Chocolate Ice Cream

English Cheese  
Selection £11.50  
Quince Paste, Chutney,  
Crackers

Basque Cheesecake £9  
Toasted Nuts, Salted Caramel Ice Cream  
Lemon Meringue Éclair £9  
Raspberry Sorbet

A 10% service charge is added to all non-resident dining, which is distributed directly to staff.  
Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other  
allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your  
information. Please ask any member of staff for advice.

Wine by the Glass

Red

White

La Brouette Red, Pays d’Oc France <i>Plum rich, spiced &amp; velvety</i> Bottle £29 <b>Bin No. 76</b>	125ml £6	175ml £8.35	250ml £11.50
Panul Merlot <i>Rich, dark fruit &amp; mocha</i> Bottle £30 <b>Bin No. 80</b>	125ml £6.25	175ml £9	250ml £12
Malbec, Chamuyo Estate, Argentina <i>Ripe summer fruits, herby and warm.</i> Bottle £32 <b>Bin No. 81</b>	125ml £6.75	175ml £9.50	250ml £12.50

La Brouette Blanc, Pays d’Oc France <i>Zesty, green apple &amp; tangy</i> Bottle £29 <b>Bin No. 70</b>	125ml £6	175ml £8.35	250ml £11.50
Casa Felipe, Sauvignon Blanc, Chile <i>Apple, gooseberry &amp; lime</i> Bottle £32 <b>Bin No. 71</b>	125ml £6.75	175ml £9.25	250ml £12.50
Montevento Pinot Grigio, Italy <i>Dry, light, subtle &amp; citrus</i> Bottle £34 <b>Bin No. 75</b>	125ml £6.75	175ml £9.25	250ml £12.50

Rosé

Sparkling

La Brouette Rosé, Pays d’Oc France <i>Raspberries, strawberries &amp; cream</i> Bottle £29 <b>Bin No. 40</b>	125ml £6	175ml £8.35	250ml £11.50
Montevento Pinot Grigio, <i>Italy floral &amp; fruity, hints of apricot</i> Bottle £34 <b>Bin No. 44</b>	125ml £7	175ml £9.50	250ml £12.75

Prosecco Brut, NV, Sylvoz, Italy <b>Bin No. 50</b>	125ml £10	Bottle £45
Laurent Perrier, Brut NV France <b>Bin No. 60</b>	125ml £18	Bottle £95

Cellar List

Red

White

Montepulciano “Roccastella”, Villa Bizzarri, Italy <i>Ripe, dark fruit &amp; savoury spice</i> <b>Bin No. 78</b>	Bottle £29
Cotes-du-Rhone, Vignobles Gonnet, France <i>Violets, dried herb &amp; spicy dark fruit</i> <b>Bin No. 34</b>	Bottle £42
Shiraz, Nelson Estate, Paarl, South Africa <i>Dark fruit, rich mocha, smoky finish</i> <b>Bin No. 31</b>	Bottle £69
Sanziana Pinot Noir Cramele Recas Romania <i>Raspberry, black cherry, cake spice</i> Bin No. 77	Bottle £28
Rioja Crianza, Bodegas Zugober, Spain <i>Rich plum, vanilla &amp; warm spices</i> Bin No. 23	Bottle £44
Primitivo, Del Tarantino, Puglia, Italy <i>Intense, black cherry, balsamic lift</i> <b>Bin No. 21</b>	Bottle £42

Chardonnay, Mas Oliveras, Bodeguas Roqueta Spain <i>Rich, creamy &amp; full</i> <b>Bin No. 72</b>	Bottle £30
Chenin Blanc, Lowry’s Pass South Africa <i>Crisp, citrus &amp; zesty</i> <b>Bin No. 73</b>	Bottle £29
Viognier, Terre De Lumière, Pays d’Oc France <i>Acacia blossom, peaches &amp; spice</i> <b>Bin No. 74</b>	Bottle £30
Sauvignon Blanc, Eradus, NZ <i>White flowers, peaches &amp; cream</i> <b>Bin No. 06</b>	Bottle £53
Gavi di Gavi, Antonio Raimondo, Italy <i>Dry, crisp &amp; balanced</i> <b>Bin No. 10</b>	Bottle £44
Chablis, Vincent Dampt, France <i>Tingling minerals, melon &amp; apple</i> <b>Bing No. 12</b>	Bottle £60

Rosé

Sparkling

Cabernet Rosado, Mas Oliveras, Spain <i>Refreshing, bright, summer berry fruit</i> <b>Bin No. 42</b>	Bottle £34
Laurent Perrier Cuvée Rosé brut NV France <b>Bin No. 62</b>	Bottle £125

Bollinger Special Cuvée Brut NV France <b>Bin No. 61</b>	Bottle £110
Laurent Perrier Cuvée Rosé brut NV France <b>Bin No. 62</b>	Bottle £125

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