

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.

Wines by the Glass

Red

Pasari Merlot Recas Cramele <i>Romania</i>	125ml £6	175ml £8.35	250ml £11.50
Bottle £30	Bin No. 76		
Rio Andino Cabernet Sauvignon <i>Chile</i>	125ml £6.25	175ml £9	250ml £12
Bottle £32	Bin No. 80		
Cipollina Rosso Doc Nero d’Avola <i>Terre Siciliane</i>	125ml £6.75	175ml £9.50	250ml £12.50
Bottle £34	Bin No. 81		

Rosé

Sanziana Rosé Recas Cramele <i>Romania</i>	125ml £6	175ml £8.35	250ml £11.50
Bottle £30	Bin No. 40		

White

Pasari Pinot Grigio Recas Cramele <i>Romania</i>	125ml £6	175ml £8.35	250ml £11.50
Bottle £30	Bin No. 70		
Rio Andino Sauvignon Blanc <i>Chile</i>	125ml £6.75	175ml £9.25	250ml £12.50
Bottle £32	Bin No. 71		
Cipollina IGT Bianco Di Puglia <i>Italy</i>	125ml £7	175ml £9.50	250ml £12.75
Bottle £36	Bin No. 75		

Sparkling

Prosecco Brut NV, Sylvoz, Italy Bin No. 50	125ml £10	Bottle £45
Delamotte, Brut NV Champagne Bin No. 50	125ml £16.50	Bottle £95

Cellar List

White

Synera Macabeo, Chardonnay, Catalunya <i>Spain</i>	Bottle £37	Bin No. 04
Muscadet Sevre et Maine, Les Vignes du Bourg Domaine <i>France</i>	Bottle £45	Bin No. 09
Anko Torrontes 2023 <i>Argentina</i>	Bottle £42	Bin No. 8
Hommage A Collette, Blanc, Pays d’Oc <i>France</i>	Bottle £38	Bin No.5
Chardonnay Pasqua IGT Trevenezie <i>Italy</i>	Bottle £30	Bin No 6

Sparkling

Bollinger Special Cuvée Brut NV <i>France</i>	Bottle £110	Bin No. 61
Delamotte, Brut NV, Mesnil Champagne France	Bottle £95	Bin No. 63
Ambriel Classic Cuvée, Traditional Sussex <i>England</i>	Bottle £70	Bin No. 64

Red

Santa Florentina, Organic Malbec Reserva <i>Argentina</i>	Bottle £36	Bin No. 20
Los Camachos, Pinot Noir, Vinedos Marchigue <i>Chile</i>	Bottle £38	Bin No. 22
Little J Dry Red <i>South Africa</i>	Bottle £45	Bin No. 23
L’Ostal del Souquet Carignan IGP Coteaux Peyriac <i>France</i>	Bottle £42	Bin No. 19

Rosé

Synera Tempranillo, Garnacha Rosado Catalunya <i>Spain</i>	Bottle £34	Bin No. 13
Domaine Morin Langaran, IGT Rosé, Cotes de Thau <i>France</i>	Bottle £38	Bin No. 14