

THE BELL INN · BROOK · NEW FOREST

GREEK NIGHT

at The Bell Inn

FRIDAY 18 SEPTEMBER 2026 · 6:30PM UNTIL 8:30PM

Three course set menu · £50 per person



STARTERS

Bougiourdi VEG, GF

Baked slices of feta with diced tomato and onions, topped with smoked Greek cheese. Served with sourdough.

Gigantes VEG, GF

Slow cooked butter beans in a rich tomato and pepper sauce, topped with feta crumbles. Served with sourdough.

Domatokeftedes VEG, GF

Fried tomato croquettes with a yoghurt, paprika and mint dip.

MAINS

Mix Grill Platter GF

Pork gyros with a chicken skewer and a lamb kefte, served with Greek salad, tzatziki and pitta bread.

Papoutsakia GF

Half aubergine stuffed with a rich beef ragout, topped with béchamel. Served with roasted potatoes in tomato sauce. Vegetarian option with an aubergine and courgette filling.

Giouvetsi

Slow cooked beef in tomato sauce, served with Greek orzo pasta.

DESSERTS

Karydopitta

Greek walnut pie soaked in clove and cinnamon syrup. Served with vanilla ice cream.

Galatopitta GF

Milk and cheese pie without pastry, topped with honey, roasted sesame seeds and cinnamon. Served cold.

Ravani with Coconut

Traditional coconut cake soaked in lemon and lime syrup. Served with ice cream.

We would love to see you there.

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