

The Bell Inn

Thursday 15th February

Cream of broccoli and stilton soup 4.95

Beetroot cured salmon gravadlax with pickled cucumber, beetroot crème fraiche, dill and horseradish 8.10

Hoisin marinated pork spring roll with pickled pomegranate salad with aioli 7.10

Honey roasted butternut squash, ricotta and kale crispy wonton with dill and chickpea hummus and parmesan 6.95

Local game ballotine with pickled blackberries, red onion marmalade and rocket pesto 7.95

Venison & pigeon terrine, piccalilli, fried duck egg and crispy pork fat 7.10

Cornish crab salad with mango jelly, curry mayonnaise, pickled raisins and coriander cress 9.95

Prawn and Lobster ravioli with courgette and spinach puree, sauté chard and lobster butter 8.95

Pan fried 28 day aged English ribeye with bacon jam, glazed rarebit and spinach 29.95

Seared duck breast with red cabbage puree, orange curd, honey glazed clementines and sauté chard 18.10

Miso glazed sea bass fillet with tempura of tiger prawn, grilled bok choy, and oriental dressing 21.95

Walnut, brie and parsley arancini with broccoli puree, braised fennel and basil veloute 12.95

Herb Roasted lamb chump, devilled kidneys with red wine poached salsify, sauté leeks and garlic jus 19.95

Pan fried cod with sauté baby gem, Caesar dressing, parmesan and crispy anchovies 17.50

Roast pork fillet with mushroom duxelle, carrot puree, black pudding sausage roll and crispy Parma ham 17.50

Grilled salmon fillet with crushed new, salsa verde and caper & cockle brown butter 16.95

All main courses are served with potatoes and vegetables

Side Orders £3.00 each

Triple cooked chips with balsamic mayonnaise

Tempura of tender stem broccoli with oriental dressing

Garlic roasted mushrooms

Crispy potato and spring onion hash with aioli

Bar Meals

Beer battered whiting with aioli 10.95

Chicken ballotine with sauté bacon and mushrooms 10.95

Seared gammon with fried egg 11.95

Confit shin of beef with blue cheese 11.95

Salmon, haddock and cod Fish Pie with parmesan mash 9.95

*Please advise us of any allergies prior to ordering and our staff will be able to assist with the menu
£3.00 surcharge will be added for any bar meal ordered in the restaurant*

puddings

Bread and butter pudding with caramelised raisins and yoghurt sorbet 6.10

Glazed lemon tart with raspberry compote, crushed meringue and clotted cream ice cream 6.10

Vanilla crème brulee with poached rhubarb and yoghurt sorbet 6.10

Chilled blackcurrant soufflé with blueberry compote, orange granita and poached baby pear 6.50

Dark chocolate fondant with milk chocolate mousse, white chocolate soil and pistachio ice cream 6.95

Banana bread pain perdu with chocolate ice cream, poached kumquats and glazed bananas 7.10

Selection of British Neal's yard cheeses with apple and grape chutney 9.95

(Montgomery, Tunworth, Spa blue, Innes brick)

Selection of petit fours 3.50

Fresh Filter coffee / Teas 2.00

Single Espresso 2.25/Large Espresso 2.85

Cappuccino/Latte 2.85

pudding wines

	Bottle	½ Bottle	Glass
Muscat de Rivesaltes, Château Cap de Fousté 2013	21.95		3.70 (125ml)
Essencia Orange Muscat 2014 (California)		15.95	

Ports

Quevedo Ruby Port (half bottle)		15.95	
Quevedo Late Bottled Vintage, 2012			4.00
Ramos Pinto Late Bottled Vintage, 2013			4.00
Warres Quinta Da Cavadinha Vintage Port 2002			6.25

***Taxis are sometimes hard to find here in Horndon,
please ensure you order your return journey in advance***