

August

The Ostlers

cocktail bar & restaurant

Bread of the day

Artisan bread with olive oil and balsamic

To Start

Beetroot gazpacho, yogurt, mint, cucumber, Ostlers garden herbs 5.95

Rabbit & leek ballotine, piccalilli, Pommery mustard dressing, lambs leaves 7.50

Chicken bites, Caesar dressing, grilled baby gem, soft boiled egg 6.50

Lobster taco, avocado emulsion, slaw, crispy onion 12.10

Smoked Haddock scotch egg, lemon & dill aioli, chicory 7.50

Cured meat, pesto, olives, mozzarella 7.10

Mains

Cote De Boeuf, parsley polenta chips, peppercorn sauce, pesto roasted flat mushroom 33.95

Rack of lamb, black olive crust, rosemary & olive oil mash, mint gel, sauté peas, broad beans 24.95

Pan fried sea bass, chorizo, fried duck egg, potato crisps, spinach, saffron emulsion 18.95

Grilled salmon, herb crust, crispy squid, shaved fennel, confit new potatoes 17.95

Paprika roasted pork rib, pickled white cabbage, garlic sausage, crackling, chorizo apple hash 16.95

Crispy ratatouille spring roll, spiced tomato sauce, basil crisps, roasted garlic aioli 13.95

Side Orders 3.50 (each)

Parsley polenta chips with Parmesan

Sauté mixed beans with lemon & garlic

Something Sweet

Chocolate espresso cake, peanut butter icing, yogurt sorbet 6.50

Lemon parfait, cornflakes, macerated berries, hot white chocolate sauce 6.10

Trio of tropical fruit sorbet, crisps, coulis 6.10

Cinnamon poached plums, goats cheese ice cream, crushed honeycomb 6.50

Petit Fours 4.00

Cheese & biscuits 9.95

LARGE TABLES:

*a party of 11 or more, will be offered our 'large table' menu
which will be a selection of three starters, three mains & three desserts, selected by our Chef.*

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