

The Bell Inn

Monday 20th August

Honey roasted vegetable soup with honey yoghurt 5.95

Confit pork and black pudding terrine with raisin puree, toasted brioche and crispy pork fat 6.95

Grilled sardines wrapped in pancetta with tomato jam, olive tapenade & crispy squid rings 8.10

Duck ravioli with cauliflower puree, sauté chard and hollandaise sauce 7.10

Beetroot cured salmon gravadlax with baby sorrel, pickled cucumber, dill powder and lime curd 9.95

Warm seabass escabeche with squid ink mayo, pickled summer vegetables and salmon keta 8.10

Goats cheese, beetroot and chestnut spring roll with rocket pesto, pickled yellow beetroot & mint 6.95

Spiced beef ballotine with mushy peas, curried mayonnaise, fried egg and Bombay crumb 7.10

28-day aged rib eye steak with sauté spinach, grilled Bell garden tomatoes and aioli 29.95

Roasted duck breast with confit duck wonton, white onion puree, redcurrant gel and crispy shallots rings 18.95

Corn fed chicken ballotine with sauté spring onion, smoked chicken croquette, crispy kale and red pepper ketchup 16.95

Wild mushroom and parsley risotto with crispy hen egg, toasted sesame oil and shaved fennel salad 13.95

Monkfish ballotine wrapped in Parma ham with sweet potato, mussel and spring onion chowder and seaweed butter 22.50

Pan fried salmon fillet with beetroot salad, anchovy and smoked salmon beignet, pickled beetroot and dill 17.95

Confit pork belly with sauté scallops, caramelised apples, apple gel, balsamic pickled baby onions and black pudding hash
22.50

Herb roasted lamb chump with grilled lambs liver, confit lamb shoulder ravioli, basil mash, artichoke crisps and velouté
19.95

All main courses are served with potatoes and vegetables

Side Orders £3.00 each

Triple cooked chips with confit garlic mayonnaise

Orange braised Chantenay carrots

Rocket, Parmesan and pickled red onion salad

Balsamic roasted cherry tomatoes

Bar Meals

Beer battered whiting fillet with caper & dill mayonnaise 11.95

Sauté lamb's liver with caramelised onions and mustard mash 10.95

Pan fried minute steak with horseradish cream 10.95

Chicken kiev with saute spinach 12.95

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.)*

puddings

- Vanilla crème brûlée with kirsch marinated cherries and tonka bean ice cream 7.10
Trio of frozen fruit terrine with tropical fruit salad, macaron and passionfruit coulis 6.95
Baked white chocolate cheesecake with vanilla ice cream, nut brittle and chocolate soil 6.95
Strawberry gazpacho with yoghurt sorbet, macerate strawberries and pretzel shortbread 6.95
Dark chocolate tart with chocolate sauce and strawberry sorbet 7.10
Summer berry pudding with clotted cream Chantilly, berry coulis and baby mint 6.95
Selection of British Neal's yard cheeses with apple and rhubarb chutney 9.95
(Hafod, Brunswik, Tysmsboro, Durrus)

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 Fouste 2013	21.95		3.70 (125ml)
Essencia Orange Muscat 2014 (California)		15.95	

Ports

Ramos Pinto Late Bottled Vintage, 2013			4.00 (50ml)
Ramos Pinto 10 year old Tawney			4.50 (50ml)
Warres Quinta Da Cavadinha Vintage Port 2002			6.25 (50ml)

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