

The Bell Inn

Sunday 20th May

Cream of carrot soup with maple crème fraiche 4.95

A plate of Maldon cured smoked salmon with pumpernickel sandwich, cream cheese and beetroot emulsion 8.10

Local game terrine with apricot and apple chutney, prune puree and fried duck egg 6.95

Seared wild boar with white onion puree, black pudding and whole grain mustard jus 9.10

Grilled asparagus with asparagus veloute, toasted brioche and hollandaise sauce 6.95

Warm mackerel escabeche with pickled Asian vegetables, wasabi mayo and sesame oil dressing 6.95

Hickory smoked duck with watercress, toasted nut and venison wonton 7.95

Crispy cod cheeks with curried crème fraiche, pickled cucumber and wild garlic 7.10

28 day aged beef rib eye with crispy caramelised shallot, polenta and mushroom ketchup 29.95

Roasted pork fillet with orange braised carrots, crispy pork spring roll & black pudding crumb 17.95

Pan fried line caught halibut with sauté lentils, salsa verde, parsley and pickled shallots salad 21.95

Pea and parsley crispy risotto balls with feta crumb, wild garlic mayonnaise, sauté radicchio, and butter peas 12.95

Roasted chicken breast with sauté celeriac, chorizo, wild garlic and crispy Parma ham 16.95

Whole grilled plaice with cockles, cherry tomatoes, basil nut brown butter and samphire 17.95

Parma ham wrapped hake fillet, butter poached tiger prawns with wild garlic veloute 17.50

Pan fried seabass fillet with curried trout & cod fishcake, steamed bok choy and pickled lotus root 18.95

Seared local pigeon breast with venison pie, pigeon croquette, cranberry puree, spinach and spiced jus 16.95

(May contain shot)

Pan fried calves liver & bacon with red onion chutney puff pastry tart, roasted shallot and white onion cream 17.10

(Served medium well only)

All main courses are served with potatoes and vegetables

Side Orders £3.00 each

Triple cooked chips with balsamic mayonnaise

Dauphinoise gratin

Braised leeks with cheese sauce

Paprika roasted flat mushrooms

Bar Meals

Pork and leek sausages with caramelised onions 10.95

Grilled gammon steak with fried egg 12.50

Salmon and halibut fishcakes with gherkins and caper mayonnaise 12.95

Cottage pie with Parmesan mash 9.95

Chicken Caesar salad 9.95

Pork chop with apple sauce 10.95

*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

Vanilla pannacotta with grenadine poached rhubarb, elderflower jelly and coffee macaroon 6.95

Summer berry flan with Marsala wine sabayon, yoghurt sorbet and lemon balm 6.50

Caramel and chocolate torte, salted caramel sauce, pistachio ice cream and nut brittle 6.50

Chocolate and orange treacle tart with poached kumquats, chocolate soil and chocolate ice cream 6.95

Bread and butter pudding with vanilla ice cream & nut brittle 6.10

Pear and limoncello mousse, freeze dried berries, caramelised apple compote, mini poached pear and lychee sorbet
6.95

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

(Hafod, Lanark blue, Tysboro, Winslade)

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

	<i>Bottle</i>	<i>½ Bottle</i>	<i>Glass</i>
Muscat de Rivesaltes, Château Cap de Fousté 2013	21.95		3.70 (125ml)
Maddalena Recioto della Valpolicella, 2013	39.95		4.00 (50ml)
Essencia Orange Muscat 2014 (California)		15.95	

Ports

Quevedo Ruby Port (half bottle)		15.95	
Ramos Pinto Late Bottled Vintage, 2013			4.00 (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***