

The Bell Inn

Monday 16th July

Cream of Cauliflower soup with basil pesto 5.95

A plate of Maldon cured smoked salmon with sea trout pate, sun blush tomato mascarpone & cherry tomato salsa 8.95

Honey roasted pork press with butter poached tiger prawns, sauté bok choy and sesame oil 7.50

Heritage tomato salad with basil pesto, balsamic reduction and whipped goats cheese 7.10

Hickory smoked duck with cherry gel, cucumber, honey comb and coriander oil 7.95

Seared scallops with houmous, mint yoghurt, curried oil and crispy onion bhaji 9.95

Confit Rabbit and tarragon ravioli with sauté baby gem, spring onion and crispy capers 7.10

Clam and cockle tagliatelle with tempura of soft shell crab, squid ink mayonnaise and watercress 8.50

28 day aged cote du boeuf with caramelised shallot puree, pesto roasted flat mushroom, turnip and horseradish cream 33.95

Herb roasted pork fillet with crispy veal sweetbread, courgette and spinach puree, sauté cavolo nero and veal veloute 18.95

Seared calves liver and bacon with sauté pancetta, leeks, black pudding fritter and redcurrant gel 16.95

Herb roasted lamb chump with sweetcorn puree, broad bean, pea & olive dressing, grilled artichoke & crispy pancetta 21.95

Pan fried salmon fillet, chive mayonnaise, grilled asparagus, beetroot emulsion, pickled samphire & tempura of squid 18.95

Grilled plaice stuffed with Cornish crab, chargrilled baby cucumber, cucumber ketchup and seaweed cracker 18.95

Corn fed chicken ballotine wrapped in Parma ham with chick pea and pimento pepper stew, burnt onion mayonnaise & crispy kale 16.95

Spiced cauliflower and sultana samosas with sauté lentils, pickled raisins, coriander and curried coconut sauce 13.95

All main courses are served with potatoes and vegetables

Side Orders £3.00 each

Triple cooked chips with balsamic mayonnaise

Garlic roasted flat mushrooms

Sauté cabbage with peas and bacon

Char grilled spiced aubergines with houmous

Bar Meals

Toad in the hole with caramelised onions 10.95

Lamb faggots with mustard mash and garlic jus 10.95

Grilled gammon steak with fried egg 10.95

Milk poached haddock with poached egg and fish veloute 11.95

Pork chop with cheddar rarebit 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 crème brûlée with kirsch marinated cherries, tonka bean ice cream and cherry jelly 7.10

Trio of fruit parfait with passion fruit coulis, mango and kiwi salad and almond macaroon 6.95

Strawberry gazpacho with yoghurt sorbet, mixed summer berries and crushed meringue 6.95

Dark chocolate tart with chocolate sauce and raspberry ripple ice cream 7.10

Lime, gin & rosewater cheesecake with white chocolate ganache, strawberry sorbet and blueberries 6.95

Summer berry pudding with clotted cream Chantilly, berry coulis and lemon balm 6.95

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

(Hafod, Brunswik, Tysmboro, 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)
Maddalena Recioto della Valpolicella, 2013	39.95		4.00 (50ml)
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***