

# *The Bell Inn*

## *Sunday 28th May*

- Cream of mushroom soup with garlic crouton and wild garlic crème fraiche 4.95  
Crispy cod cheeks with baby watercress, orange curd, tartar sauce and lotus root crisp 8.10  
Smoked haddock & crayfish ballotine with pumpernickel crumb, salmon keta and herb salad 8.10  
Bacon knuckle and spring onion terrine with pea & broad bean, pea & mint puree and brioche croute 6.50  
Red wine roasted fig & goats cheese tart with red onion marmalade, basil sauce and cow's curd 6.95  
Confit pork spring roll with hoisin sauce, pickled chilli, compressed cucumber and truffle oil 7.95  
Seared sweetbreads with maple poached pancetta, Jerusalem artichoke puree and crispy duck egg 7.10  
Beetroot & gin marinated seatrout gravlax with pickled beetroot, lump fish roe, crème fraiche and beetroot puree 8.10

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- 28 day aged English rib eye steak with mushroom ketchup, crispy pancetta ravioli and jus 29.95  
Sauté asparagus, roasted garlic gnocchi, spinach hollandaise, crispy brie and tomato compote 12.95  
Oregano roasted lamb chump, chickpea hummus, crispy aubergine arancini and wild garlic mayonnaise 18.95  
Confit veal belly with pan fried scallop, confit veal boulangier, honey glazed turnips, pork & black pudding wonton and chicken veloute 21.50  
Pan fried calves liver with red cabbage-slaw, maple poached pancetta and carrot & tarragon puree 16.95 *(served med-well only)*  
Roasted corn fed chicken ballotine stuffed with wild mushroom mousse with sauté peas, chestnut mushroom and Salami, watercress puree and chicken jus 17.95  
Soy marinated duck breast on spiced plum compote, grilled baby gem and ginger jus 17.95  
Pan fried salmon fillet with tempura mussels & veloute on courgettes and piquillo pepper linguini 17.95  
Grilled hake on yellow pepper puree with chorizo jam, pickled cucumber, radish and fennel salad, rocket oil 16.50

All main courses are served with potatoes and vegetables

### **Side Orders £3.00 each**

- Triple cooked chips with balsamic mayonnaise  
Sauté spring greens  
Salt baked ratte potatoes with herb butter  
Roasted beetroot with goats cheese

### **Bar Meals**

- Pan fried minute steak with fried hen egg 10.95  
Grilled gammon with fried hen egg and triple cooked chips 10.95  
Beer battered coley with balsamic mayonnaise 10.95  
Rosemary marinated lamb kidney with pommery mustard mash 9.95  
Chicken Caesar salad with poached duck egg 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

Salted caramel & chocolate torte, hazelnut crunch with white chocolate sauce and hazelnut ice cream 6.95

Apple and rhubarb crumble with vanilla ice cream 5.50

Bitter chocolate fondant with Baileys parfait, white chocolate shard and soil 6.95

Glazed lemon & lime tart with orange curd, Chantilly cream and orange crisp 6.25

Amoretti stuffed mulled wine pear with yoghurt sorbet baked Alaska 6.50

Banoffee crème brulee with caramelised banana, spun sugar and vanilla ice cream 6.50

White chocolate cheesecake with blueberry compote and blackberry ice cream 7.10

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

*(Hafod, Tunworth, Beenle Blue, Tynsboro)*

Selection of petit fours 3.50

Fresh Filter coffee / Teas 1.50

Single Espresso 1.50/Large Espresso 2.25

Cappuccino/Latte 2.50

## pudding wines

|  | Bottle | ½ Bottle | Glass        |
|--|--------|----------|--------------|
| Muscat de Rivesaltes, Château Cap de Fouste 2013 | 21.95  |          | 3.70 (125ml) |
| Essencia Orange Muscat 2012 (California)         |        | 15.95    |              |

## Ports

|   |  |       |      |
|---|--|-------|------|
| Quevedo Ruby Port (half bottle)               |  | 15.95 |      |
| Quevedo Rose Port (served chilled)            |  |       | 3.95 |
| Ramos Pinto Tawney 10 year old                |  |       | 4.00 |
| Warres Quinta Da Cavadinha Vintage Port, 1998 |  |       | 6.10 |

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