

# *The Bell Inn*

## *Sunday 21st January*

Leek and potato soup with garlic croutons 4.95

Marinated salmon gravlax with lime curd, dill cucumber and pumpernickel crumb 7.95

Cauliflower and Tunworth cheese ravioli with creamed leeks, kale and parmesan air 6.95

Grilled mackerel wrapped in pancetta with fennel and tomato chutney, basil and saffron pickled lotus root 6.95

Cornish crab dim sum with spicy prawn bisque and fennel salad 8.95

Pork belly, white pudding and fig terrine, apple puree, crispy pork fat and saffron pear chutney 7.10

Longhorn fillet of beef carpaccio, chestnut, red wine soaked raisins, smoked aubergine caviar and horseradish 7.95

Rabbit & tarragon ballotine with foie gras, fried egg and celeriac remoulade 6.10

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28 day aged rib eye steak with bacon jam, fried duck egg and spinach 29.95

Herb roasted lamb chump with sauté pancetta, pearl barley, buttered spinach, Jerusalem artichoke cream and crisp 19.95

Grilled whole plaice with cockles, spring onion & tomato nut brown butter, basil and crispy capers 17.50

Herb roasted pork fillet with caramelised cauliflower, sauté Swiss chard, burnt apple puree and white pudding wonton 17.50

Crispy butternut squash, pea & feta risotto with salsa verde and pickled beetroot 12.95

Roasted local pigeon breast with black pudding, sweet potato puree, salt baked celeriac, shallots and red currants 16.95

Herb crusted seabream with curried lentils, white wine veloute and coriander cress 18.50

Roast corn fed chicken breast with honey glazed baby carrots, cranberry compote, crispy, pancetta and chicken veloute  
17.95

All main courses are served with potatoes and vegetables

### **Side Orders £3.00 each**

Garlic roasted flat mushrooms

Honey roasted parsnips

Triple cook chips with balsamic mayonnaise

Dauphinoise potatoes

### **Bar Meals**

Confit beef cottage pie with parmesan mash 10.95

Beer battered whiting with gherkin mayonnaise 11.95

Minute steak with caramelised onion 12.95

Devilled lamb kidneys with garlic mash and crispy pancetta 10.95

Pan fried gammon with fried duck egg 11.95

*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

Blondie Eaton mess 6.50

, Hazelnut crème brulee with honeycomb, biscotti and chocolate ice cream 6.10

Blackcurrant chilled soufflé with blueberry compote, mulled wine poached pear and blackberry ice cream 6.50

Glazed lemon tart with raspberry compote and limoncello sauce 6.95

Banana bread “pain perdue” with soured kumquats, peanut brittle and caramelised banana 6.10

Milk chocolate and cherry cup with parfait, chocolate sauce and white chocolate soil 7.10

Fine apple tart with vanilla anglaise, mini toffee apple and baileys ice cream 6.50

*(please allow 15 minutes cooking time)*

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

*(Lincolnshire poacher, Tunworth, Spa blue, Innes brick)*

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

## *Ports*

Quevedo Ruby Port (half bottle)		15.95	
Quevedo Late Bottled Vintage, 2012			4.00
Ramos Pinto 10 year old Tawny			5.00
Warres Quinta Da Cavadinha Vintage Port 2002			6.25

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