

The Bell Inn

Monday 20th November

- Cinnamon spiced pumpkin soup with mascarpone 4.95
- Cod cheek, salmon and anchovy ballotine with saffron mayonnaise, watercress and radish 7.10
- Seared scallops with maple poached pancetta and celeriac puree 10.50
- Maldon cured smoked salmon with horseradish cream, basil and lemon curd 8.10
- Confit pork belly with butternut squash puree, truffle & black pudding wonton 6.95
- Smoked duck with date, red onion & fig chutney, honeycomb and chicory 7.10
- Red onion, goats cheese and pear tart with rocket pesto, red wine syrup and basil oil 6.95
- Seared local pigeon carpaccio with burnt apple puree, blackberries and pickled shallots 5.95

- 28 day aged rib eye steak with Artichoke puree, smoked cheese rarebit and grilled cherry tomatoes 29.95
- Chalk Stream trout with rainbow chard, cauliflower & truffle puree, oyster dressing and chard cauliflower 17.10
- Herb roasted lamb chump with sauté chorizo, chick peas, wild mushrooms, spinach and celeriac puree 18.95
- Sage roasted corn fed chicken breast with carrot puree, coriander sauce and maple poached pancetta 16.95
- Grilled lemon sole with caper brown butter and chervil 21.95
- Pan fried calves liver with black pudding mash, caramelised onions and garlic jus 16.95 *served medium well*
- Pumpkin tortellini with sauté celeriac, chestnut puree, nut brown butter and parmesan 12.95
- Herb roasted pork fillet with burnt apple puree, black pudding croquette and celeriac puree 16.95

All main courses are served with potatoes and vegetables

Side Orders £3.00 each

- Triple cooked chips with balsamic mayonnaise
- Sauté green beans with confit shallot & lemon butter
- Parsnip chips with aioli
- Smoked cheese & potato gratin

Bar Meals

- Minute steak with horseradish & jus 11.95
- Prior Hall pork and leek sausages with crispy onion rings 10.95
- Grilled gammon steak with fried egg 10.95
- Beer battered whiting with saffron mayonnaise 10.95
- Crispy breaded chicken escalope with cabbage slaw and jus 9.95
- Braised lamb shank with mustard mash and jus 16.95

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

Baked nutmeg custard tart with caramelised pears, nutmeg anglaise and nut brittle ice cream 6.50

Sticky toffee pudding with salt caramel sauce, soaked kumquat and chocolate ice cream 6.95

Coffee crème brulee with vanilla ice cream and biscotti biscuit 6.95

Banana bread 'pain perdu' with vanilla ice cream, caramelised banana and nut brittle 6.50

Vanilla & amaretti chocolate cup with toasted marshmallow, cherry ice cream and cherry jelly 7.50

Trio of fruit baked Alaska with freeze dried berries 6.10

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

(Lincolnshire Poacher, Duress, Spa Blue, Sinodun Hill)

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

Ports

Quevedo Ruby Port (half bottle)	15.95		
Dow's LBV (Late bottle vintage) 2011			3.85
Warres Quinta Da Cavadinha Vintage Port 2002			6.25
Quevedo Tawny			5.00

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