

The Bell Inn

Saturday 22nd July

Carrot & coriander soup with maple yoghurt 4.95

Butter poached tiger prawns with sauté chorizo, baby gem and aioli 7.95

Local pigeon carpaccio with rocket pesto, celeriac slaw and lotus root crisps 6.10

Maldon cured smoked salmon, cream cheese & pumpernickel 'sandwich' with radish and avocado emulsion 8.50

Pork spring roll with red cabbage slaw and veal mayonnaise 6.95

Rabbit and tarragon ravioli with butter spinach, rabbit ballotine & baby watercress 6.95

Seared scallops with tomato salsa, caper mayonnaise and parsley cress 9.95

Goat's cheese & beetroot risotto with roasted marrow and parmesan 6.95

28 day aged rib eye steak with fried Guinea fowl egg, tempura of marrow and jus 29.95

Caramelised cauliflower ravioli with crispy brie, broad bean, pea & fennel salad and chive oil 12.95

Pan fried seabass, salmon fishcake, grilled Thai prawns with spinach and fish veloute 18.95

Hake fillet wrapped in Parma ham with sauté rainbow chard, sweetcorn puree and salsa verde 18.50

Herb roasted lamb chump with aubergine puree, sun dried tomato arancini and sauté chorizo 18.95

Honey & soy duck breast with beetroot puree, sauté chestnut mushroom and crispy sage 17.10

Pan fried pork fillet with carrot puree, honey roasted baby turnips, watercress and crispy Parma ham 17.95

Corn fed chicken ballotine with sauté pancetta, baby gem, celeriac and hollandaise sauce 16.95

All main courses are served with potatoes and vegetables

Side Orders £3.00 each

Triple cooked chips with balsamic mayonnaise

Garlic roasted marrow with goat's cheese

Sauté green beans with confit shallot

Tempura of baby courgette with chive mayonnaise

Bar meals

Marinated minute steak with fried egg 10.95

Pork sausages with caramelised onions and mustard mash 9.95

Grilled mackerel fillet with pickled beetroot, parsley salad and horseradish 10.95

Pan fried chicken escalope with fried egg 9.95

Chicken Caesar salad 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

- Vanilla crème Brulee, rose water macerated English strawberries and pistachio ice cream 6.95
- Caramelised apricots with vanilla cream, amaretti crumb, meringue drops and Tonka bean ice cream 6.50
- Banana “tart tatin” with peanut brittle and vanilla ice cream 6.10
- Gin & tonic cheesecake with blueberry ice cream and apricot coulis 6.50
- Dark chocolate ganache with chocolate brownie, orange curd and white chocolate chip ice cream 7.10
- Mixed berry summer pudding with clotted Chantilly cream and granola 6.10
- Selection of British Neal’s yard cheeses with grape chutney 9.95
(*Lincolnshire poacher, St Jude, Colsten Basset stilton, Sinodun Hill*)

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 2014 (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
Dows Quinta Do Bomfim Vintage Port, 1999			6.10

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