

January

The Ostlers

cocktail bar & restaurant

Bread of the day

Artisan bread with olive oil and balsamic

To Start

Curried cauliflower soup, onion bhaji, coriander oil 5.95

Mussels marineres, bread, seaweed butter 6.95

Halibut gravlax, horseradish cream cheese, beetroot, salmon keta 9.10

Smoked chicken ballotine, mushroom ketchup, parmesan snow, brioche croute 7.10

Seared pigeon breast, Jerusalem artichoke velouté, crispy beef, truffle 6.95

Mushroom arancini, aioli, burnt onion powder, saffron oil, watercress 7.10

Mains

Cote de boeuf, garlic roasted flat mushroom, chips 32.95

Beer batter cod fillet, mushy peas, sweet potato chips, gherkins mayo 17.10

Dover sole, samphire, cockles, prawn, brown butter 20.95

Confit duck leg, chorizo, cassoulet, chorizo, tarragon jus 15.95

Goat cheese and pine nuts ravioli, butternut squash puree, sage brown butter, crispy kale 13.95

Soy glazed pork belly, bok choy, garlic rice, sweet and sour sauce 16.95

Side Orders 3.50 each

Sweet potato chips aioli

Side salad

Something Sweet

Nougat Alaska, apricot sauce (for two to share) 9.95

Brioche bread and butter pudding, dates, Christmas ice cream 6.10

Chocolate marquise, caramelised banana, peanut butter ice cream 6.95

Earl Grey brulee, shortbread, biscotti, malt milk froth 6.50

Petit Fours 4.00

Cheese & biscuits 9.95 (Hafod, Colston Bassett, St Tola, Durrus)

WE ♥ SUNDAY'S

every Sunday we have 3 roast options available

(the main courses may alter slightly to accommodate this)

LARGE TABLES: a party of 11 or more, will be offered our 'large table' menu which will be a selection of three starters, three mains & three desserts, selected by our Chef.

For all our upcoming events and deals see
www.bell-inn.co.uk/news