

The Bell Inn

Friday 20th April

Roasted tomato and beans soup with lemon crème fraiche 5.95

Grilled sardine with beetroot gel, golden beetroot chutney and crayfish butter 6.95

Roasted purple and ratte potatoes with spinach sauce & blue cheese mayonnaise 6.10

Confit pork, tarragon and stilton tortellini with mustard baby turnips, shallot puree and burnt onion powder 6.95

Local venison crispy wonton, sauté celeriac, wild garlic jus and pickled blackberry 7.95

Seatrout and dill gravalax with pea and radish salad, lemon crème fraiche and wasabi dressing 8.10

Crab and dill crispy arancini with salsa verde, crispy capers and Caesar dressing 7.95

Beef carpaccio with capers, cornichons, parsley, crispy shallots and truffle hollandaise 8.50

Pan fried 28 day aged English ribeye with mushroom duxelle, mushroom ketchup and crispy pancetta 29.95

Seared calves liver and smoked bacon, red onion chutney, cauliflower puree and black pudding croquette 17.10

(served Medium well only)

Herb roasted lamb chump on salt baked celeriac puree, sauté pancetta, lentils & garlic jus 19.95

Herb roasted pork fillet, confit pork belly and sausage roll with crispy kale and mustard jus 18.50

Pigeon wellington with orange curd, carrot fondant, duck wonton & pigeon jus 17.95 (may contain shot)

Pan fried cod fillet with roasted fennel, sauté cockles, prawns, samphire & shaved fennel salad 18.95

Grilled asparagus with sweet potato Gnocchi, sauté mushrooms, basil & wild garlic pesto and poached egg 12.95

Pan fried seabream, miso salmon fishcake, and crispy squid with Thai green veloute and pickled mooli 19.10

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 shallots and garlic

Dauphinoise gratin

Braised leeks with cheese sauce

Sauté spring greens with toasted walnut

Bar Meals

Pork and leek sausages with caramelised onions 10.95

Pork chop with apple puree 12.95

Beer battered haddock with gherkin mayonnaise 10.95

Grilled minute steak with fried egg 11.95

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

Baked cinnamon sponge with apple compote, nut brittle & vanilla ice cream 6.10

Strawberry mousse with Tonka bean ice cream, macerated strawberries, strawberry coulis 6.50

Glazed orange tart with caramelised clementine, citrus curd and cardamom ice cream 6.95

Honey comb and vanilla cheesecake with white chocolate sauce, chocolate soil and ginger ice cream 6.95

Cherry and vanilla crème brûlée with griottines, pink praline and cherry ice cream 6.95

Dark chocolate espresso parfait with hot chocolate sauce, marshmallow, cinnamon foam & candied orange zest 6.95

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

(Hafod, Lanark blue, Tynsboro, Winslade)

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 Fouste 2013	21.95		3.70 (125ml)
Maddalena Recioto della Valpolicella, 2013	39.95		4.00 (50ml)
Essencia Orange Muscat 2014 (California)		15.95	

Ports

Quevedo Ruby Port (half bottle)		15.95	
Ramos Pinto Late Bottled Vintage, 2013			4.00 (50ml)
Warres Quinta Da Cavadinha Vintage Port 2002			6.25 (50ml)

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