

The Bell Inn

Tuesday 19th September

Balsamic roasted tomato soup with basil sauce 4.95

Smoked, haddock, leek and pea gratin with parmesan crumb, shaved fennel, watercress and poached egg 7.50

Beetroot marinated seatrout gravlax with cucumber, salmon keta and beetroot yoghurt & powder 7.95

Duck spring roll with plum chutney and pickled lotus root 6.95

Sweet potato & goats curd ravioli with white wine veloute, pickled chilli, chilli oil and rocket 6.95

Local pigeon carpaccio with beetroot puree, blackberries, hazelnut crumb and horseradish cream 6.50

Salmon and smoked mackerel ballotine with pickled ginger, wasabi and red pepper tapioca cracker 7.50

Pressed smoked chicken and chorizo with yellow pepper ketchup, grilled radicchio and jus 8.50

Herb roasted local pigeon breast with orange curd, Boulangère, buttered spinach, spiced Chantenay carrots and jus 16.95

28 day aged rib eye steak with fried Guinea fowl egg, tomato compote and jus 29.95

Butternut squash and pea risotto with pickled baby onions, sautéed beetroot, leeks and crispy kale 12.95

Pan fried salmon fillet with sweetcorn puree, red pepper & spring onion salsa and tempura of tiger prawn 19.10

Roasted guinea fowl breast with chorizo pearl barley, confit guinea fowl leg and crispy ricotta wonton 17.95

Pan fried seabass with salmon and chive fishcake, crushed potatoes, lobster bisque and charred baby gem 18.95

Herb roasted pork fillet with confit pork wonton, crispy halloumi, spiced aubergine puree and chicken veloute 16.95

Red wine marinated venison escalope with venison "cottage pie", sauté oyster mushroom and blackberry jus 17.95

All main courses are served with potatoes and vegetables

Side Orders £3.00 each

Triple cooked chips with garlic mayonnaise

Wild rocket and parmesan salad with French dressing

Basil polenta chips with spicy tomato ketchup

Crispy wild mushroom hash with aioli

Bar Meals

Confit lamb shepherds pie with parmesan mash 9.95

Salmon and haddock fishcakes with balsamic mayonnaise 11.95

Crispy chicken escalope with fried guinea fowl egg 9.95

Mustard roasted ham hock wrapped in Parma ham with carrot puree 10.95

Pork and leek sausages with caramelised onions 11.95

Grilled pork chop with carrot puree and chicken veloute 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

Vanilla pannacotta, cherry coulis, griottines and Tonka bean ice cream 6.95

Apple and sultana crumble with vanilla ice cream 6.95

Blackberry baked Alaska with blackberry coulis 6.95

White chocolate & lime cheesecake with white chocolate sauce and cherry ice cream 7.10

Dark chocolate fondant, freeze dried raspberries with pistachio ice cream and chocolate soil 6.95

Plum bakewell tart with clotted cream Chantilly and apricot sauce 6.95

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

(Lincolnshire Poacher, Tunworth, Brunswick Blue, Innes Log)

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)
Essencia Orange Muscat 2014 (California)		15.95	

Ports

Quevedo Ruby Port (half bottle)	15.95		
Dow's LBV (Late bottle vintage) 2011			3.85
Ramos Pinto Collector Reserva			4.95
Warres Quinta Da Cavadinha Vintage Port 2002			6.25
Quevedo Tawny			4.00

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