

# *The Bell Inn*

## *Thursday 21<sup>st</sup> June*

Smoked paprika and balsamic roasted tomato soup with black olives tapenade 5.95

A plate of Maldon smoked salmon with cherry tomato salsa, anchovy puff pastry & sun blush tomato mascarpone 8.50

Local game terrine with fig and apple chutney, toasted pine nuts and fried duck egg 6.95

Grilled asparagus with asparagus velouté, brioche croutons and hollandaise sauce 7.10

Smoked Trout and cream cheese pâté with beetroot emulsion, pickled candy beetroot and bread croute 7.50

Beef carpaccio with red wine syrup, piccalilli, honey comb and pickled vegetables 9.10

Seared scallops with pea, spring onion and sweetcorn chowder 9.95

Confit rabbit and tarragon ravioli with sauté baby gem, pea salad and cherry gel 7.10

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28 day aged rib of beef with bacon jam mayonnaise, crispy bocconcini and jus 29.95

Herb roasted pork fillet with burnt apple puree, salsa Verde and nut roast sausage roll 17.95

Herb roasted pheasant breast with confit pigeon croquette, sauté cannelloni beans, pancetta & white onion puree 19.10

Pan fried halloumi with red onion bhaji, curry mayonnaise, potato sag aloo and coriander cress 12.95

Herb roasted lamb chump with confit lamb shoulder, apricot, nut and radish couscous, harissa and feta 20.95

Grilled salmon fillet and squid ink cannelloni, crayfish and scallop roe velouté 18.95

Grilled cod fillet wrapped in Parma ham with lemon mayonnaise, sweetcorn, pea and olive salsa 18.95

Corn fed chicken ballotine with sauté kale, chorizo & spring onion arancini and roasted garlic aioli 16.95

*All main courses are served with potatoes and vegetable*

### **Side Orders £3.00 each**

Triple cooked chips with balsamic mayonnaise

Sauté cabbage with peas and bacon

Ham & cheese croquettes with aioli

Garlic roasted flat mushrooms

Parsnip chips with chive mayonnaise

### **Bar Meals**

Breaded chicken escalope with fried duck egg 11.95

Grilled pork chop with glazed rarebit 10.95

Pan fried minute steak with horseradish 11.95

Beer battered whiting fillet with chive mayonnaise 10.95

*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 panna cotta with grenadine poached rhubarb, elderflower jelly and coffee macaroon 6.95

Summer berries, Frozen raspberries with carrot cake, chocolate sauce & vanilla ice cream

Milk chocolate & hazelnut torte, caramelised banana, salted caramel sauce, tonka bean ice cream & brandy snap 6.50

Orange and chocolate treacle tart with poached kumquats, chocolate soil and chocolate ice cream 6.95

Pear and limoncello mousse, freeze dried berries, caramelised apple compote, mini poached pear, lychee sorbet 6.95

Raspberry baked Alaska with white chocolate sauce 7.10

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

*(Hafod, Lanark blue, Tymsboro, 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

Ramos Pinto Late Bottled Vintage, 2013			4.00 (50ml)
Ramos Pinto 10 year old Tawney			4.50 (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***