

The Bell Inn

Saturday 22nd September

Cream of carrot & coriander soup with garlic crouton 5.95

Confit Rabbit ravioli with carrot puree, coriander sauce and sauté chard 7.10

Pork and apple sausage roll with black pudding puree, crispy sage & pork crackling 7.50

Maldon cured smoked salmon and wasabi, cream cheese roulade with compressed cucumber, baby watercress and pickled shallots 8.95

Grilled sardine wrapped in Parma ham, apricot chutney, pumpernickel & cream cheese sandwich & basil brown butter 6.95

Smoked mackerel pate with tempura oyster, orange & fennel salad and orange powder 7.10

Caramelised cauliflower with cauliflower & goats cheese wonton, Romanesco, truffle oil and hollandaise 6.95

Local game ballotine with butternut squash and sage chutney, fried duck egg, toasted brioche and vinaigrette 8.10

28-day aged Beef rib eye with roasted cherry tomatoes, cheesy leeks and aioli 29.95

Pan fried calves liver and bacon with tomato compote, saute sweetcorn, aioli and confit garlic jus 17.95 (*Medium-well only*)

Butternut squash and chestnut cannelloni with Montgomery cheddar cheese sauce, sage brown butter and watercress 13.95

Pan fried seabream fillet with compressed cucumber, spring onion, clam & mussel veloute and tagliatelle 18.95

Herb roasted pork fillet with black pudding sausage roll, pickled apples, apple puree and spring onion hash 17.10

Pan fried veal rib with butter poached tiger prawns, lobster bisque, saute chard and squid ink cracker 22.95

Grilled Plaice fillets with Cornish crab arancini, anchovy emulsion, brown butter and crispy cavlo nero 19.10

Local shot venison fillet with confit venison and cranberry spring roll, broccoli & spinach puree and bitter chocolate jus 22.95

All main courses are served with potatoes and vegetables

Side Orders £3.00 each

Triple cooked chips with balsamic mayonnaise

Honey & mustard roasted parsnips

Butternut squash fritter with aioli

Cauliflower cheese bake

Bar meals

Pork and leek sausages with caramelised onions 11.95

Salmon and cod fishcakes with tartare sauce 10.95

Confit pork and apple puff pastry pie with tarragon velouté 11.95

Confit shin of beef ballotine wrapped in Parma ham with sauté spinach 11.95

Grilled gammon steak with fried duck egg 11.95

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)

puddings

Coffee crème brûlée, dark chocolate ice cream, white chocolate soil and cinnamon foam 6.95

Rhubarb and sultana crumble with Anglaise sauce and vanilla ice cream 6.10

Sticky toffee pudding with toffee sauce, nut brittle and clotted cream Chantilly 6.95

Glazed lemon tart with raspberry coulis, freeze dried raspberries and raspberry ripple ice cream 7.10

Caramelised peach “Viennese” with raspberries, sauce anglaise and vanilla ice cream 6.95

Baked white chocolate cheesecake, cherry Anglaise, warm Kirsh cherries and tonka bean ice cream 7.10

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

(Hafod, Colston Bassett, Innes brick, Durrus)

Selection of petit fours 3.50

Fresh Filter coffee/Teas 2.00

Cappuccino/Latte 2.85

Small espresso 2.25/Large espresso 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

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*