

The Bell Inn

Wednesday 18th March

Leek and potato soup with crème fraîche 5.95

Spring onion and pesto risotto with Thai asparagus, herb salad and wild garlic oil 7.10

Confit beef sausage roll with caramelised cauliflower puree, pickled shallots and Romanesco piccalilli 7.50

Confit seatrout with sauté kale, squid ink mayo, keta and pickled red onions 8.75

Maldon cured smoked salmon with beetroot salmon gravadlax, salmon keta, lemon mayonnaise and herb salad 8.10

Chicken liver pâté on toasted brioche, pickled raisins and pea shoots 5.95

Crispy venison wonton with Bell garden sauté chard, walnut crumb and chive oil 7.50

Cornish crab salad with pink grapefruit orange curd, Dandelion, wild garlic powder and watercress 9.10

28-day aged beef rib eye with fried hen egg, sweet potato puree and sauté wild mushrooms & garlic 29.95

Herb roasted lamb chump with pearl barley, caramelised cauliflower, sauté pancetta and confit garlic puree 21.95

Seared duck breast with beetroot puree, sauté bok choy, maple glazed beetroot and ginger syrup 20.95

Roasted smoked paprika pork fillet, parsnip and vanilla puree, sauté chard, confit pork sausage roll & pork velouté
17.50

Roast chicken ballotine with baby onion, Romanesco sauce, grilled sweetcorn, red onion & tomato salsa 18.95

Grilled Coley with Puy lentils, brown shrimp, caper salsa verde and wild garlic oil 18.50

Grilled whole plaice with tempura tiger prawns, samphire, dill, brown nut butter and cress 19.95

Charred leeks with buttered spinach, smoked apple wood spring roll, burnt onion powder, pea and sage brown butter
16.50

All main courses are served with potatoes and vegetables

Side Orders £3.00 each

Triple cooked chips with balsamic mayonnaise

Beetroot, Goats cheese & pickled shallots

Garlic roasted flat mushrooms

Cauliflower & broccoli cheese bake

Sauté cabbage, pancetta and confit shallots

Bar Meals

Pork and leek sausages with beer battered onion rings 12.95

Devilled lambs' kidneys with mustard mash 12.95

Confit pork ballotine with black pudding mash 12.95

Beer battered whiting with tartare sauce 12.95

Confit beef cottage pie with parmesan mash 12.95

*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 or bar snack ordered in the restaurant; our olives contain anchovies.*

Puddings

Vanilla panna cotta with hazelnut ice cream and biscotti biscuit 5.00

Turkish delight cheesecake with pear puree, yoghurt sorbet, meringue and lemon curd 7.10

Vanilla crème brûlée with poached rhubarb compote and custard ice cream 7.10

Warm pistachio frangipane slice with pistachio anglaise, mascarpone Chantilly and brandy snap shard 7.95

Milk chocolate and freeze-dried raspberry tart, fresh raspberries, chocolate shard and strawberry ripple ice cream 7.25

Warm date and toffee pudding with coffee toffee sauce, rum & raisin ice cream, poached kumquats & nut brittle 6.95

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

(Lincolnshire poacher cheddar, Stichelton, Iness Log, St Clara)

Selection of petit fours 4.00

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Fresh Filter Coffee/Teas 2.00

Cappuccino/Latte 2.95

Small Espresso 2.25/Large Espresso 2.85

Pudding wines

	<i>Bottle</i>	<i>½ Bottle</i>	<i>Glass</i>
Muscat de Rivesaltes, Château Cap de Fouste, 2013	21.95		3.85 (125ml)
Ridgeback Viognier Paarl South Africa, 2015		17.95	5.95 (125ml)
Essencia Orange Muscat 2016 (California)		16.95	

Ports

Dows Late Bottled Vintage 2012			4.00 (50ml)
Quinta Do Noval 10 year old Tawny Port			5.00 (50ml)
Warres Quinta da Cavadinha Vintage Port, 2004			
	6.25 (50ml)		

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