

# *The Bell Inn*

## *Wednesday 17<sup>th</sup> October*

Roasted red pepper soup with crème fraiche 5.95

Maldon cured smoked salmon with compressed cucumber, salmon & dill mousse and pickled shallots 8.95

Butter poached tiger prawns with chorizo, red wine shallots & mussel veloute 9.95

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

Seared local pigeon breast with Jerusalem artichoke veloute, crispy Parma ham & truffle oil 7.50

Cornish crab with tomato compote, fennel, red pepper, beetroot emulsion and squid ink cracker 9.95

Bacon knuckle and chicken liver terrine with apple puree, quince jelly and toasted brioche 7.10

Venison and cranberry spring roll with cauliflower & Stilton puree, pickled lotus root and blackberry 7.50

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28-day aged Beef Sirloin with crispy shallots, grilled flat mushrooms, pickled girolles & peppercorn sauce 29.95

Roasted corn fed chicken breast with sauté wild mushrooms, watercress mayonnaise, hazelnut & truffle oil 17.95

Beetroot and potato dauphinoise with beetroot ketchup, tempura of tenderstem broccoli and spring onion arancini 13.95

Seared venison escalope with confit venison crispy ravioli, swede fondant, puree & blackberry jus 17.95

Herb roasted pork fillet with sauté chorizo & puy lentils, red pepper ketchup and chargrilled Romanesco 18.95

Veal Rib eye with nut crust, star anise & carrot puree, crispy prawn wonton and steamed bok choi 23.95

Pan fried trout with white bean cassoulet, tempura of mussels and grilled baby gem 18.95

Grilled plaice with basil, clam and caper nut brown butter 21.95

*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 shallot

Smoked Applewood cheese cauliflower bake

Honey & mustard roasted turnips

### **Bar meals**

Beer battered whiting fillet with anchovy mayonnaise 10.95

Pan fried devilled lamb kidneys with sauté spinach 10.95

Pork and leek sausages with crispy onion rings 11.95

Confit shin of beef wrapped in Parma ham with caramelised onions 10.95

- *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

- Blueberry mousse with Tonka bean ice cream, freeze dried raspberry meringue and blueberry compote 6.10  
Bailey's parfait with vanilla marshmallow, chocolate chip cookies, toffee sauce & white chocolate sauce 7.10  
Dark chocolate and peanut butter bread and butter pudding with sauce Anglaise and hazelnut ice cream 6.95  
Sticky date crème brûlée with nut brittle and malt ice cream 6.95  
Apple strudel with yoghurt sorbet, brandy cream & mixed spice anglaise 6.95  
Lemon posset with lemon curd, pink praline, freeze dried raspberries, crushed meringue & raspberry sorbet 6.95  
Orange and chocolate tart with chocolate ice cream and pink praline 6.95  
Egg custard tart with caramelised pear, amoretti ice cream, anglaise sauce and amoretti crumb 6.95  
Selection of British Neal's yard cheeses with grape and apple chutney 9.95  
(Hafod, Colston Bassett, St Tola, Evenlode)

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*