

The Bell Inn

Monday 21st January

- Cream of celeriac soup with crème fraiche and walnut crumb 5.95
Ham hock terrine with smoked bacon mayonnaise, pancetta herb crumb and piccalilli 7.95
Confit salmon with passionfruit coulis, sorrel and crispy red pepper tapioca crisp 8.10
Halibut gravadlax with beetroot emulsion, pickled lotus root, horseradish cream cheese 7.50
Confit lamb belly with pea and mint puree, parmesan and crispy kale 8.50
Wild mushroom bread cannelloni with sauté oyster mushrooms, leeks and cheese sauce 6.95
A plate of hickory smoked duck, roasted fig, beetroot, truffle mayonnaise and honeycomb 7.95
Pickled seabass fillet with tartare sauce, pickled red onion and tarragon mustard crème fraiche 7.95

- 28-day aged beef ribeye with sauté oyster mushroom, cauliflower puree and crispy onions 29.95
Goats cheese wontons, roasted carrot fondant, artichoke puree, pickled carrots, toasted pine nuts and crispy kale 13.95
Pan fried salmon with confit fennel, Caesar dressing, lemon emulsion, charred baby gem and pickled cockles 18.95
Pan fried wild seabass fillet on courgette & spinach puree, tempura of prawns, grilled cucumber & salsa verde 18.50
Roasted pork fillet on burnt apple puree, confit pork press wrapped in Parma ham & pork quavers 17.95
Herb roasted lamb chump on swede puree with sauté pancetta, cauliflower, chickpeas and spring onions 21.95
Roasted duck breast on celeriac puree, crispy venison spring roll, cranberry gel and blackberry jus 17.10
Pot roast poussin breast with piquillo pepper puree, spiced aubergine and chorizo mayo 17.95

All main courses are served with potatoes and vegetables

Side Orders £3.00 each

- Triple cooked chips with balsamic mayonnaise
Parsnip chips with aioli
Garlic roasted flat mushrooms
Sauté green beans with lemon butter

Bar meals

- Beer battered whiting fillet with gherkin mayonnaise 11.95
Pan fried chicken escalope with fried duck egg 11.95
Pan fried minute steak with horseradish cream 12.95
Pork and leek sausages with crispy onion rings 11.95
Confit lamb ballotine wrapped in Parma ham with mustard mash 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)
Our olives contain anchovies.*

puddings

Winter berry Eton mess with crushed meringue and vanilla parfait 6.10

Prune cake, tonka bean parfait, white chocolate ganache and mascarpone cream 6.95

Milk chocolate mousse with Griottines cherries, cherry ice cream and chocolate sauce 7.50

Caramelised vanilla rice pudding with brandy soaked cranberries & raisins, granola and vanilla ice cream 6.10

Warm frangipane tart with toffee sauce, vanilla ice cream, honeycomb and brandy snap shard 6.50

Hazelnut crème brûlée, Baileys Chantilly, vanilla tuile and warm baby apple 6.95

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

(Pitchfork Cheddar, Shropshire Blue, Dorstone, 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