



BREAD & OLIVES

Warm homemade bread with truffle & sea salt butter	3.50
'The Bell' marinated olives	3.50*

STARTERS

Leek & potato soup honey creme fraiche	6.95*	Confit venison spring roll Guinness glazed baby onions, blue cheese crumb, celery salad, jus	8.75
Crispy halibut & dill fishcakes prawn & lemon grass bisque, sauté samphire, crispy capers	8.50	Tarragon & mushroom stuffed quail cherry puree, lentils, chicken & mushroom croquette, fried quail egg, game jus	9.10
Grilled paneer cheese curry mayonnaise, red onion & carrot bhaji, sumac hummus & dukkha	7.95	Ham hock & mustard ballotine toasted brioche, burnt apple puree, crispy quavers, apple & raisin chutney, Parma ham	8.75
Cornish crab salad prawn mayonnaise, kimchee, glazed beetroot, pickled samphire, compressed cucumber	9.50*		

MAINS

All mains & bar meals are served with vegetables & potatoes

28-day aged rib eye of beef Jerusalem artichoke purée, celeriac remoulade, tarragon and blue cheese crumb	39.95*
Pot roasted chicken breast carrot puree, sauté pancetta & pearl barley, pickled red onions, chicken velouté, roasted baby carrots	24.95*
Cider braised pork cheek cauliflower puree, charred hispi cabbage, confit pork & apple press, crispy bacon croquette, pickled shallots	24.95*
Local shot venison escalope cherry gel, confit venison cottage pie, maple glazed beetroots, pickled red onions, game jus	28.95*
Herb roasted lamb chump red lentil dahl, red onion coriander bhaji, confit lamb & chervil ballotine, coriander yoghurt	32.95*
Norfolk roasted turkey roast potatoes, pig in blanket, chestnut stuffing, cranberry compote, turkey gravy	18.95*
Crispy mushroom & truffle polenta caramelised celeriac puree, grilled king oyster mushroom, chestnut mushroom duxelle, maple glazed baby courgettes	19.95
Harissa roasted cod chorizo & chickpeas cassoulet, sauté swiss chard, salsa Verde, baby leeks, crispy basil	27.95*
Pan fried seabass sweet corn & mussel chowder, crushed new potatoes, crispy tempura mussels & cress salad	24.95*

SIDES £4.50 each

Triple cooked chips, balsamic mayonnaise
Saute Brussel sprouts, pancetta, chestnuts
Honey roasted baby parsnips, crispy sage

Please advise of any allergies before ordering

These dishes can be adapted to Gluten Free option



PUDDINGS

Christine's Christmas pudding brandy cream, red currants	8.25
Warm pecan pie anglaise sauce, spiced kumquat & fig compote, ginger ice cream, chocolate acorns	8.95
Caramelised baileys crème brûlée rum soaked raisins, Cinamon parfait, gingerbread man, vanilla tuile	8.50
Glazed hazelnut bread & butter pudding cinnamon hot chocolate, caramelised banana, pistachio ice cream	8.50
Baked chocolate & amoretti cheesecake Anglaise sauce, kirsch cherries, chocolate & hazelnut brittle, cherry ice cream, kirsch jelly	8.50
Traditional Christmas cake	5.50
A selection of homemade petit fours	4.50 *
A selection of Artisan cheeses crackers, walnut & raisin bread, grape chutney, cherry & cranberry jelly	11.95 *

PUDDING WINES

	<u>Bottle</u>	<u>Half Bottle</u>	<u>Glass (125ml)</u>
Muscat de Rivesaltes, Château Cap de Fousté 2013	24.95		4.25
Muscat de Beaumes de venise Delas 2020 (half bottle)		19.95	
Santa Julia Tardio Mendoza 2021 (half bottle)		21.95	

PORTS

	<u>Glass (50ml)</u>
Ramos Pinto Late Bottled Vintage 2015	4.50
Quinta Da Pedra Alta N ^o 10 Ten year old Tawny	7.00
Quinta Da Pedra Alta N ^o 3 white port (served chilled)	6.50

HOT DRINKS

Filter coffee/Tea	2.50			
Espresso single	2.50		Espresso double	3.10
Macchiato/Americano	2.95		Latte/Cappuccino/Flat white	3.10

Please advise of any allergies before ordering
*These dishes can be adapted to Gluten Free option