



BREAD & OLIVES

Warm homemade bread with rosemary, shallot & olive butter 3.50

'The Bell' marinated olives 3.50*

STARTERS

Cream of leek & potato soup garlic croutons	6.95*	Chicken & tarragon ballotine chestnut mushroom ketchup, aioli, crispy enoki mushroom, pickled shallots	8.75*
A plate of Maldon cured smoked salmon fennel, pickled beetroot, Caesar dressing, pumpnickel, watercress	9.50*	Braised lamb belly ravioli courgette puree, sauté broad beans, peas & piquillo peppers, mint jus, confit garlic	9.10
English asparagus tart creamed leeks, asparagus velouté, poached hen egg	10.95	Cod, haddock, lemongrass & coriander fishcakes compressed cucumber, mooli & carrot salad, chive & orange mayonnaise, bok choi, sesame seeds	8.95
Pork & wild garlic sausage roll burnt apple purée, apple & chicory salad, quince jelly	8.50		

MAINS

All mains & bar meals are served with vegetables & potatoes

28-day aged rib eye of beef aioli, celeriac remoulade, burnt onion powder fried egg, shallot jus	39.95*
Herb roasted pork fillet sauté bok choy & ginger, tempura tiger prawns, toasted sesame seeds, chilli dressing, lemongrass & ginger jus	26.95*
Seared calves liver & smoked back bacon (served medium well only) sauté black pudding, chard banana shallot, white onion puree, mustard jus, crispy cavolo nero cabbage	26.95*
A plate of Local game (<i>may contain shot</i>) seared wood pigeon, rabbit, pheasant & parsley spring roll, carrot puree, sauté wild garlic & spring greens, tarragon jus	25.50
Sundried tomato & spring onion frittata tempura tender stem broccoli, creamed leeks, white wine & truffle velouté	19.95*
Pan fried seatrout curried lentils, wasabi mayonnaise, spicy nut crumb, crispy onion bhaji, pickled red onions, saffron & star anise velouté	25.95*
Grilled coley herb crusted new potatoes, sauté rainbow chard, Caesar dressing, prawn, spring onion & white wine chowder	26.50*
Grilled whole skate wing samphire, capers & spring onion brown butter, herb salad, chive oil	24.95*

SIDES £4.50 each

Triple cooked chips, balsamic mayonnaise

Petit pois à la française

Sauté spring greens, confit shallots, toasted seeds

Please advise of any allergies before ordering

These dishes can be adapted to Gluten Free option



PUDDINGS

Hazelnut & chocolate crèmeux caramelised clementine, chocolate sauce, blood orange parfait, pistachio brittle	9.95*
Black forest mousse kirsch cherries, chocolate ice cream, toasted marshmallow, cherry syrup	9.50
Blood orange posset cranberry sorbet, almond & cranberry granola, gin jelly, biscotti biscuit	8.95*
Almond frangipane slice red wine poached pear, Chantilly cream, pink praline, anglaise sauce, tuile biscuit	8.95
Milk chocolate bread & butter pudding vanilla ice cream, salted toffee sauce, chocolate chard	8.50
A selection of homemade petit fours	4.50*
A selection of Artisan cheeses crackers, walnut & raisin bread, grape chutney, quince jelly	11.95*

PUDDING WINES

	<u>Bottle</u>	<u>Half Bottle</u>	<u>Glass (125ml)</u>
Muscat de Rivesaltes, Château Cap de Fouste 2013	24.95		4.25
Muscat de Beaumes de Venise Delas 2020 (half bottle)		19.95	

PORTS

	<u>Glass (50ml)</u>
Quinta Da Pedra Alta No 03 White Port (served chilled)	6.50
Quinta Da Pedra Alta No 10 Ten-year-old Tawny	7.00
Quinta Da Pedra Alta Vintage Port 2018	8.00

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

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~ service is not included on your bill ~