



BREAD & OLIVES

Warm homemade bread with black garlic butter	3.50
‘The Bell’ marinated olives	3.50*

STARTERS

Carrot & harissa soup honey creme fraiche	6.95*	Confit beef spring roll Guinness braised baby onions, celeriac remoulade, cherry gel, blackberries	8.75
Maldon cured smoked salmon pumpernickel sandwich, horseradish cream, glazed beetroot, salmon pate	9.75*	Peppered venison carpaccio cranberry gel, chestnut crumb, sourdough croute, radicchio salad, black garlic mayonnaise	9.10*
Grilled paneer cheese curry mayonnaise, red onion & carrot bhaji, sumac hummus & dukkah	7.95	Braised pork, tarragon & black pudding terrine Parma ham, pear chutney, toasted brioche loaf, crispy quavers, burnt apple purée	9.10
Aromatic prawn wontons sauté samphire, lemon grass & prawn bisque, bok choy, pickled chilli	9.10		

MAINS

All roasts are served with roast potatoes, vegetables, Yorkshire pudding & gravy

28-day aged roast sirloin of English beef horseradish cream	20.95*
Slow roasted pork loin apple sauce, sage & onion stuffing, pork crackling	18.10*
Pot roasted chicken breast creamed leeks	19.95*
Roasts for children choice of roast beef, roast pork or roast chicken	9.50*
Local shot venison escalope carrot puree, confit venison wonton, cranberry gel, sauté spinach, confit garlic jus	26.50*
Roasted butternut squash and celeriac nut roast roasted chestnuts, cranberry compote, parmesan & truffle polenta	19.95
Curry roasted salmon confit ratte potatoes, red onion & coriander bhaji, charred carrots, coconut curry velouté, dukkha	27.95*

SIDES

Roast potatoes	£3.50*
Cauliflower cheese bake	£4.50
Crispy parmesan & truffle polenta, chive mayonnaise	£4.50

Please advise of any allergies before ordering

* - these dishes can be adapted to a Gluten Free option



PUDDINGS

Caramelised vanilla crème brulee raspberry compote, yoghurt sorbet, vanilla tuile	8.10*
Hibiscus poached pears custard ice cream, meringue dome, passionfruit coulis, kirsch jelly	8.50*
Warm Kirsh cherries frangipane tart vanilla Chantilly, white chocolate soil, crushed meringue	8.10
Glazed rice pudding apple compote, vanilla ice cream, granola, shortbread crumb	8.50*
Nutella cheesecake caramel parfait, torched clementine, anglaise sauce, amaretti crumb	8.50
A selection of homemade petit fours	4.50*
A selection of Artisan cheeses crackers, walnut & raisin bread, grape chutney, pear 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	
Santa Julia Tardio Mendoza 2021 (half bottle)		21.95	

PORTS

Ramos Pinto Collector Reserva	4.00
Ramos Pinto Special Reserve Tawny	5.00
Ramos Pinto Late Bottled Vintage 2015	4.50
Quinta Da Pedra Alta No 3 white port (served chilled)	7.00

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

Please book a taxi in advance, they are hard to find here in Horndon!

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