



## BREAD & OLIVES

Warm homemade bread with rosemary, shallot & olive butter 3.50

'The Bell' marinated olives 3.50\*

## STARTERS

<b>Cream of leek &amp; potato soup</b> garlic croutons	6.95*	<b>Chicken &amp; tarragon ballotine</b> chestnut mushroom ketchup, aioli, crispy enoki mushroom, pickled shallots	8.75*
<b>A plate of gin cured smoked</b> <b>seatrout</b> fennel, pickled beetroot, Caesar dressing, pumpernickel, watercress & smoked red roe pâté	9.50*	<b>Braised lamb belly ravioli</b> courgette puree, sauté broad beans, peas & piquillo peppers, mint jus, confit garlic	9.10
<b>English asparagus tart</b> creamed leeks, asparagus velouté, poached hen egg	10.95	<b>Cod, haddock, lemongrass &amp;</b> <b>coriander fishcake and crab salad</b> compressed cucumber, mooli & carrot salad, chive & orange mayonnaise, bok choi, sesame seeds	9.75
<b>Pork &amp; wild garlic sausage roll</b> burnt apple purée, apple & chicory salad, quince jelly, Parma ham	9.10		

## MAINS

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

<b>28-day aged roast sirloin of English beef</b> horseradish cream	20.95*
<b>Slow roasted pork loin</b> apple sauce, sage & onion stuffing, pork crackling	18.10*
<b>Pot roasted chicken breast</b> creamed leeks, chicken gravy	19.95*
<b>Roasts for children</b> choice of roast beef, roast pork or roast chicken	9.50*
<b>Feta &amp; spring onion frittata</b> tempura tender stem broccoli, creamed leeks, white wine & truffle velouté	19.95*
<b>Seared local venison escalope</b> cauliflower puree, maple roasted beetroot, baby onions, mustard croquette, wild garlic, venison cottage pie	26.95*
<b>Grilled whole skate wing</b> samphire, capers & spring onion brown butter, herb salad, chive oil	24.95*

## SIDES

Roast potatoes £3.50\*

Cauliflower cheese bake £4.50

Sauté spring greens, confit shallots, toasted seeds £4.50\*

Please advise of any allergies before ordering

\*These dishes can be adapted to Gluten Free option\*



## PUDDINGS

<b>Hazelnut &amp; chocolate crémeux</b> caramelised clementine, chocolate sauce, blood orange parfait, pistachio brittle	9.95*
<b>Summer berries Eaton mess</b> chantilly cream, meringue, freeze dried raspberry, clotted cream parfait	8.95*
<b>Blood orange posset</b> cranberry sorbet, almond & cranberry granola, gin jelly, biscotti biscuit	8.95*
<b>Almond frangipane slice</b> red wine poached pear, Chantilly cream, pink praline, anglaise sauce, tuile biscuit	8.95
<b>Milk chocolate bread &amp; butter pudding</b> vanilla ice cream, salted toffee sauce, chocolate chard	8.50
<b>A selection of homemade petit fours</b>	4.50*
<b>A selection of Artisan cheeses</b> 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

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

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

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~ service is not included on your bill ~