



BREAD & OLIVES

Warm homemade bread with truffle & black garlic butter 3.50

'The Bell' marinated olives 3.50*

STARTERS

Balsamic roasted tomato soup 6.95*
garlic croutons

Maldon cured smoked salmon 9.50*
dill crème fraîche, watercress & radish salad,
salmon & mackerel pate, pumpernickel

Spiced red wine poached pear 8.10*
goats cheese mousse, pickled walnuts,
chicory, candied walnuts, beetroot emulsion,
fennel salad

Crispy venison ravioli 9.10
truffle jus, pickled kohlrabi, black cherry gel,
grilled king oyster mushroom

Paprika confit pork belly 8.95*
Ajo Blanco, Padron peppers, pickled shallot,
crispy quavers

Red mullet & dill fishcakes 9.10
langoustine bisque, sauté samphire, compressed
celery & cucumber salad, curry oil

Salt beef pastrami 8.10*
red onion marmalade, sweet mustard
mayonnaise, gherkin & caper butter,
pickled shallots

MAINS

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

28-day aged roast sirloin of English beef 20.95*
horseradish cream

Slow roasted pork loin 18.10*
apple sauce, sage & onion stuffing, pork crackling

Pot roasted chicken breast 19.95*
creamed leeks, chicken gravy

Roasts for children 9.50*
choice of roast beef, roast pork or roast chicken

Smoked paprika duck breast 28.95
dauphinoise potatoes, braised red cabbage, sauté bok choy, blackberry gel, chive oil

Crispy butternut squash and wild garlic arancini 19.95
cauliflower & stilton purée, sauté spinach, truffle oil, white wine velouté, confit garlic

Lemon roasted coley supreme 23.95*
red onion bhaji, baby gem, curry puy lentils, curry mayonnaise, dukkha crumb

SIDES

Roast potatoes £3.50*
Cauliflower cheese bake £4.50

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



PUDDINGS

Baked white chocolate cheesecake	8.95
Stem ginger ice cream, pistachio brittle, rose water cracker	
Dark chocolate brownie	8.50
salted caramel sauce, caramelised banana, vanilla ice cream, nut brittle	
Vanilla crème brûlée	8.50
raspberry compote, condensed milk parfait, brandy snap crumb	
Mango & vanilla mousse	8.95
satsuma compote, raspberry coulis, freeze dried raspberries, crushed meringue, strawberry ice cream	
Glazed lemon meringue tart	8.50
poached rhubarb, raspberry coulis, Chantilly cream, popcorn	
Crème caramel	8.50*
ginger bread crumb, peanut butter parfait, Guinness-soaked raisins, tuille biscuit	
A selection of homemade petit fours	4.50*
A selection of Artisan cheeses	11.95*
crackers, walnut & raisin bread, grape chutney, quince jelly	

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	

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

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