

Valentines
14.02.2024



The Bell Inn
HORNDON ON THE HILL

APPETISER

*Tempura of Mersey Island oysters
with pickled red onions & salmon keta*

STARTER

*Torched mackerel fillet
with miso glaze, wasabi aioli, prawn & chill wonton, compressed
cucumber & fennel*

*Hoisin duck spring roll
with plum sauce, siracha mayonnaise, mooli & carrot salad*

*Roasted red pepper & smoked paprika soup
with crème fraiche*

*Fennel & tarragon arancini
with roasted butternut squash, chestnuts & rainbow chard*

MAIN

*28-day aged ribeye of beef (6oz)
with sauté wild mushroom, marmite beef glazed shallots, charred baby
gem, confit beef ravioli*

*Pan fried seabass
with crushed purple potatoes, sauté bok choy, mussel & saffron velouté*

*Pot roast poussin
with caramelised cauliflower, aioli, crispy pancetta, confit poussin
legs, chicken & tarragon velouté*

*Beetroot and Dill gnocchi
with sauté spinach, charred baby leek, crispy smoked apple wood
cheese wonton, truffle oil*

DESSERT

*Dark chocolate crémeux
with chocolate blondie, griottines cherries, dark chocolate soil,
tonka bean ice cream*

*Trio of fruit parfait
with caramelised clementines, marshmallow, freeze dried raspberries
and raspberry coulis*

*Rhubarb & mascarpone cheesecake
with yoghurt ice-cream & almond tuile, nut brittle, vanilla anglaise
sauce*

*A selection of Artisan cheeses
with crackers, walnut & raisin bread, grape chutney, quince jelly*

Coffee & Chocolate truffles

£ 49.95 pp booking required

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Please advice of allergies before ordering