Valentines

14.02.2026

The Bell Inn
HORNDON ON THE HILL

APPETISER

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

STARTER

Torched seabass fillet
with miso glaze, wasabi aioli, prawn chilli wonton, compressed cucumber &fennel

Teriyaki Duck Spring roll
with plum sauce, siracha mayonnaise, mooli & carrot salad

Mushroom & truffle soup
with sourdough croutons

Butternut squash & *tarragon arancini*
with roasted Jerusalem artichokes, roasted chestnuts & rainbow chard white wine velouté

MAIN

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

Pan fried salmon wrapped in nori seaweed
on a bed of crushed new potatoes, sauté bok choi and a mussel & saffron velouté

Pot roasted chicken crown
with caramelised cauliflower aioli, crispy pancetta, chicken ballontine, and tarragon velouté

Ricotta & *Beetroot gnocchi*
with sauté spinach, charred baby leek, crispy smoked applewood cheese wonton & white wine split velouté

DESSERT

Pistachio & white chocolate Parfait
with cherry crémeux, shortbread crumb, warm white *chocolate sauce & cherry syrup*

Vanilla & Pineapple Tarte Tatin
malibu sorbet, coconut ice cream

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

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

Coffee & Chocolate truffles

£49.95 per person - reservation required -
a 10% discretionary service charge will be added to the bill
PLEASE ADVICE OF ALLERGIES BEFORE BOOKING