MOTHERS DAY

15TH MARCH - 2 Courses £29.95/3 Courses £36.95

£10 deposit required per person

STARTERS

CHILLI, LEMON & OREGANO MARINATED OLIVES(V/VE/DF/AGF)
Warm sourdough, balsamic glaze & extra virgin olive oil

CARAMELISED SHALLOT & WILD MUSHROOM TART(V/AVE/ADF)
Goats cheese, rocket & walnut pesto

CHICKEN LIVER PARFAIT(AGF)
Port & cranberry jelly, spiced apple chutney & toasted brioche

ROAST SWEET POTATO & RED PEPPER SOUP(V/AGF)
Warm sourdough, herb croutons & butter

ATLANTIC PRAWN COCKTAIL(ADF/GF)
Smoky marie rose sauce, baby gem lettuce & a sun blushed tomato salsa

SMOKED SALMON(AGF)
Caper, fennel, cucumber & dill salad, lemon & parsley crème fraiche and toasted rye bread

GARLIC BUTTER & NDUJA KING PRAWN BRUSCHETTA-*£1.50 supplement*
Toasted sourdough, red pepper & tomato salsa and coriander

CROWN PRINCE SQUASH RISOTTO (V/AVE/GF/ADF)
Wild mushrooms, charred leeks & gorgonzola

PAN FRIED QUEEN SCALLOPS-*£2.00 supplement*
Madras cauliflower puree, fennel bhaji, crispy chickpeas & a coriander, fenugreek and coconut sauce

V=Vegetarian/VE=Vegan/GF=Gluten Free/DF=Dairy Free/A=Available
Please make staff aware of any allergies

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MAINS

All meat roasts come with goose fat garlic & herb roasted potatoes, creamed potatoes, honey roasted root vegetables, buttered seasonal greens, Yorkshire pudding & a side of house gravy

24 DRY CURED ROAST TOPSIDE OF BEEF(ADF/AGF)

SLOW ROAST FENNEL & GARLIC PORK PORCHETTA(ADF/AGF)-*£3 supplement*

BRAISED & PRESSED ROSEMARY LAMB SHOULDER(ADF/AGF)-*£2 supplement*

24 HOUR BRINED ROAST TURKEY BREAST(ADF/AGF)

24 HOUR BRINED ROASTED CHICKEN BREAST(ADF/AGF)

VEGETARIAN NUT ROAST(V/AVE/ADF/AGF)
Herb roasted potatoes, sweet potato mash, seasonal greens, herb roasted root vegetables, Yorkshire pudding & a side of house gravy

SALMON EN CROUTE
Lemon, parsley & caper buttered new potatoes, creamed spinach & leeks and a sun-dried tomato & wild garlic sauce

THREE CHEESE & ONION PIE(V)
Triple cooked chips, tomato chutney & a mixed leaf salad

BEER BATTERED HADDOCK
Triple cooked chips, mushy peas & tartar sauce

BRAISED STEAK & ALE PIE
Triple cooked chips, honey roasted root vegetables, buttered seasonal greens & house gravy

PANKO FRIED AUBERGINE(V/VE/ADF)
Fettucine in a roast plum tomato, red wine & black olive sauce courgette basil pesto, red chilli & parmesan

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DESSERTS

OLD BELL INN CLASSIC STICKY TOFFEE PUDDING(V)
Butterscotch sauce served with either ice cream, cream or custard

LEMON CHEESECAKE
Ginger crumb base, rhubarb jelly, strawberry sorbet, compressed rhubarb & strawberries

APPLE, PEAR & CINNAMON CRUMBLE TART(V/AVE/ADF/AGF)
Served with either custard, cream or ice cream

CHOCOLATE HAZELNUT FUDGE TART(V)
Banana & hazelnut praline and a caramel & coffee ice cream

3 SCOOPS OF A SELECTION OF ICE CREAMS(V/AVE/ADF/AGF)
Vanilla bean/Strawberries & cream/Chocolate/Mint chocolate chip
Ask server for any of our other flavour options

Served with shortbread crumb and a choice of sauce- Strawberry, dark chocolate, raspberry, white chocolate, pistachio

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